

Saturday, June 20, 2009

Appetizers

Baby Beet, Goat Cheese, and Walnut Salad \$9 (Try VA's own White Hall Viognier)

Balsamic Vinaigrette

Grilled Vegetable Gazpacho \$8 (Try the Broadbent Vinho Verde)

Cold Tomato and Vegetable Soup

Local Mesclun Salad \$8 (Try the di Lenardo Friulano)

Pecorino Sardo, Walnuts & Lemon Dressing

Duck Confit and Blood Orange Salad \$8 (Try the Lucashof Riesling)

Toasted Almonds and Local Mesclun

Terrine of Local Veal \$8 (Try the Perelada Cava Rosado)

House-Made Pâté of Local Humanely-Raised Veal, Flavored with Marsala and Green Peppercorns

Prince Edward Island Mussels \$8 (Try VA's own White Hall Pinot Gris)

Steamed à la Marinière with White Wine, Garlic, and Herbs

Mini Thai-Inspired Crab Cakes \$10 (Try the Schumann-Nägler Riesling)

Thai-Spiced Lump Crab Cakes (contains peanuts) with Sweet and Spicy Dipping Sauce

Caramelized Prosciutto-Wrapped Scallops* \$10 (Try VA's own Glen Manor Sauvignon Blanc)

Dayboat Sea Scallops Wrapped in Prosciutto and Caramelized in a Hot Skillet

Artisanal Cheese Plates

White Wine Goat Cheese Plate \$14 (Try the Broadbent Vinho Verde)

Vermont Butter Fennel Chèvre, Carr Valley Bright White Goat Cheddar, Cypress Grove CA Humboldt Fog

Red Wine Virginia Cheese Plate \$14 (Try VA's own White Hall Merlot)

Oak Spring Dairy Derby (cow), Meadow Creek Dairy Grayson (cow), Everona Dairy Stony Man (sheep)

Entrées

Porcini, Peas, and Pasta \$24 (Try VA's own Linden Chardonnay)

Sauté of Wild Porcini Mushroom, Local English and Snow Peas, and Local Green Garlic with Wide Egg Noodles and a Touch of Cream

Jumbo Lump Crab Cakes \$26 (Try VA's own Linden Seyval Blanc)

Farmers Market Slaw (from what we found at the market)

Grilled Yellowfin Tuna* \$24 (Try the Altosur Malbec Rosé)

Sliced Lightly Grilled #1 Yellowfin Tuna; Organic Snow Pea and Carrot Salad; Micro Water Pepper

Pan-Roasted Rockfish \$22 (Try VA's own Glen Manor Sauvignon Blanc)

Local Sorrel Sauce; Heirloom Tomato Salad (first of the year from the greenhouse)

Lamb, Duck & Ostrich Mixed Grill* \$25 (Try VA's own Veritas Cabernet Franc)

Local Lamb Loin Chop, Duck and Orange Sausage, Ostrich; Golden Snow Peas

Braised Rabbit* \$25 (Try VA's own Swedenburg Pinot Noir)

Rabbit Slow Cooked in Rabbit Stock and White Wine; Shaved Local Organic Radishes

Grilled Wild Boar Chops* \$29 (Try the Morambro Creek Shiraz)

From Texas; Red Grape & Pineapple Sauté; Sautéed Local Spinach; Plum-Sesame Sauce

Local Heritage Pork Chop* \$22 (Try the Finca Sobreño Tempranillo)

Local Gloucestershire Old Spot Pork; Roasted Baby Cauliflower; Local Organic Broccoli Raab

Grilled Grass-Fed Filet Mignon* \$33 (Try VA's own Linden Claret)

Mixed Baby Squashes; Local Snow Peas

** Served raw or undercooked or may be ordered undercooked. The Virginia Department of Health warns you that raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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