

Saturday, March 14, 2009

First Courses

Cream of Asparagus and Stinging Nettle Soup \$8

Cajun-Spiced Pecans; Smoked Duck

Roulade of House-Cured Steelhead Trout Gravlax* \$8

Thin Slices of House-Cured Steelhead Trout (like Salmon) Rolled around Caper-Dill Cream Cheese

Prince Edward Island Mussels \$8

In Thai Coconut Green Curry with Thai Basil, Ginger, Garlic, and Cilantro

Prosciutto-Wrapped Dayboat Scallops* \$10

Fresh from the New Bedford Dayboat Fleet, Large Sea Scallops Caramelized in a Hot Pan

Warm Grilled Surry Sausage and Local Apple Salad \$8

Grilled Smoked Pork Sausage; Roasted Local Apples; Walnuts; Dried Cranberries; Micro-Celery

Fall Salad \$8

Roasted Butternut Squash, Asian Pears, Cajun-Spiced Pecans, Baby Greens, Apple Cider Dressing

Tropical Salad \$8

Baby Greens with Toasted Coconut, Dried Mango, Macadamias & Mango-Vanilla Dressing

Golden Hedgehog Mushrooms Baked Under Brie \$10

Mushrooms Sautéed with Shallots and Thyme, Baked under Brie Cheese

Second Courses

Morel Mushrooms \$23 (Try the West Brook Pinot Noir)

Morels with Shallots, Thyme, Pancetta (optional), Wide Egg Noodles, and Cream

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

One Each of our Regular and Thai Crab Cakes; Farmers Market Slaw (from what we found at the market)

Skate Cheeks \$23 (Try the Reverdy Sancerre)

Chef Ed's Favorite Fish, Sweet and White; Roasted with Broccolini, Pancetta, and Leeks in a White Wine Sauce

Grilled Grey Tilefish* \$22 (Try VA's own Linden Sauvignon Blanc)

Delicious Mild, Firm White Fish (similar to Orange Roughy); Chopped Tomato and Cucumber Salad

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

Crispy Potato Cubes; Roasted Green Beans; Black Truffle Butter

Local Lamb Shepherd's Pie \$22 (Try VA's own Fabblioli Cabernet Franc)

Local Lamb and Vegetables in Gravy Baked under a Local Yukon Gold Potato Mash; Sautéed Spinach

Wild Boar Chop* \$32 (Try the Poppiano Syrah)

Caramelized Salsify, Parsnips, and Shallots; Roasted Asparagus

Duo of Game Birds* \$22 (Try the Morambro Creek Shiraz)

Smoked Duck and Grilled Quail; Creamed Salsify; Local Arugula

Chorizo-Crusted Ostrich Medallions* \$24 (Try VA's own Linden Claret)

Black Barley Sauté; Chorizo-Flecked Spinach

** 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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