

Tuesday, May 19, 2009

### *Appetizers*

- Chilled Stinging Nettle Soup \$8** (Try VA's own Linden Chardonnay)  
*Local Stinging Nettles Have a Spinach-Asparagus Flavor Profile; Smoked Duck & Aioli*
- Wild Asparagus Salad with Tomatoes, Feta, and Pine Nuts \$8** (Try the St. Véran)  
*Locally Harvested Wild Asparagus; Preserved Lemon Vinaigrette*
- Local Mesclun Salad with Hazelnuts and Goat Cheese \$8** (Try VA's own White Hall Viognier)  
*Balsamic Vinaigrette*
- House-Cured Gravlax of Steelhead Trout \$8** (Try the Adami Prosecco)  
*Steelhead Trout is an Ocean-Going Rainbow Trout Similar to Salmon; Grilled Crostini*
- Piquillo Peppers Stuffed with Picadillo Dulce \$8** (Try the Poppiano Chianti)  
*The World's Tastiest Sweet Red Peppers Stuffed with Sweet & Sour Local Lamb (contains almonds)*
- Prince Edward Island Mussels \$8** (Try the Reverdy Sancerre)  
*In Classic Marinère Style, Steamed with Garlic and Herbs in White Wine*
- Mini Thai-Inspired Crab Cakes \$10** (Try the Karl Erbes Riesling)  
*Thai-Spiced Lump Crab Cakes (contains peanuts) with Sweet and Spicy Dipping Sauce*
- Caramelized Prosciutto-Wrapped Scallops\* \$10** (Try the La Slina Gavi)  
*Dayboat Sea Scallops Wrapped in Prosciutto and Caramelized in a Hot Skillet*

### *Artisanal Cheese Plates*

- White Wine Goat Cheese Plate \$14** (Try the Wolfberger Pinot Blanc)  
*Vermont Butter Fennel Chèvre, Firefly Farms Maryland Mountain Top Blue, Cypress Grove CA Humboldt Fog*
- Red Wine Virginia Cheese Plate \$14** (Try the Storrs Merlot)  
*Oak Spring Dairy Derby (cow), Meadow Creek Dairy Grayson (cow), Everona Dairy Stony Man (sheep)*

### *Entrées*

- Morels and Asparagus \$24** (Try VA's own Swedenburg Pinot Noir)  
*Sauté of Wild Morel Mushrooms and Local Asparagus 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)*
- Sautéed Softshell Crabs \$25** (Try VA's own White Hall Pinot Gris)  
*Fennel Slaw*
- Tasmanian Sea Trout\* \$23** (Try the Feffiñanes Albariño)  
*A Rich, Salmon-Like Sea Trout Served Medium Rare with Soy-Ginger Sauce and Local Wild Watercress*
- Grilled Monchong \$24** (Try the West Brook Sauvignon Blanc)  
*A Snapper-Like Fish from Hawaii; Local Chinese Broccoli; Pineapple-Chile Sauce*
- Veal Cheeks in Salmorejo \$21** (Try the Finca La Emperatriz Rioja)  
*Veal Cooked to Fork Tender in Gazpacho (contains almonds); Patatas Bravas; Spinach Sauté*
- Roasted Breast of Moulard Duck\* \$26** (Try the Finca Sobreño Tempranillo)  
*Local Baby Bok Choy; Wild Huckleberry-Lime Sauce*
- Grilled Grass-Fed Filet Mignon\* \$33** (Try VA's own Linden Claret)  
*Bashed Local Yukon Gold Potatoes; Roasted Green Beans; Roasted Garlic-Black Pepper Butter*
- Grilled Kurobuta Pork Tenderloin\* \$21** (Try the Morambro Creek Shiraz)  
*Local Spinach; Roasted Local York Apples; Virginia Maple Syrup*
- Grilled Veal Porterhouse\* \$34** (Try the West Brook Pinot Noir)  
*Grilled Fennel*

*\* 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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