

Thursday, November 20, 2008

First Courses

Rabbit Rillettes \$8

Pâté of Slow-Cooked Shredded Rabbit; Blood Orange and Asian Pear Marmalade; Grilled Croustades

Lamb and Veal Terrine \$8

Pâté of Local Lamb and Veal Flavored with Red Wine, Pistachios & Cranberries

Wild Golden Chanterelle and Cauliflower Mushrooms with Brie \$10

Mushrooms Fresh from Oregon Sautéed with Shallots and Thyme; Baked under Brie Cheese

Blood Orange Salad \$8

Blood Oranges, Red Onion, Pistachios, Feta Cheese and Extra Virgin Olive Oil; Baby Greens

Fall Salad \$8

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

Steamed Mussels \$8

Prince Edward Island Mussels Steamed in White Wine, Herbs & Garlic

Mini Thai-Inspired Crab Cakes \$10

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

Prosciutto-Wrapped Scallops* \$10

Very Large Sea Scallops Caramelized in a Hot Pan

Roasted Tomato Soup with Chipotle-Marinated Grilled Shrimp \$9

Seasoned with Horseradish, Lemon, and Fresh Herbs

Second Courses

Vegetarian Cassoulet \$20 (Try the La Slina Gavi)

Heirloom Steuben Yellow Eye Beans Baked in a Casserole; Sauté of Brocolini and Sun-Dried Tomatoes (vegan)

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* \$23 (Try the West Brook Pinot Noir)

Beluga Lentils; Roasted Shiitake Mushrooms & Cipollini Onions

Chorizo-Crusted Cod \$20 (Try VA's own White Hall Pinot Gris)

Spaghetti Squash

Gratin of Local Haskins Family Farm Guinea Hen \$20 (Try VA's own Linden Chardonnay)

Local Guinea Hen (like chicken) and Vegetables in Gravy, Baked until Crispy Brown; Sautéed Local Collards

Fork-Tender Moulard Duck \$22 (Try the Tres Ojos Garnacha)

Slow-Cooked in Kriek (Cherry Beer), Kriek & Sour Cherry Demiglace; Sweet Potato Purée;

Roasted Green Beans

Virginia Lamb Shank \$25 (Try VA's own Veritas Cabernet Franc)

Fork-Tender Lamb; Fregola Sarda; Spicy Carrot Slaw; Harissa

Mixed Grill* \$25 (Try VA's own Fabboli Cabernet Franc)

Local Lamb Loin Chop, Shrimp, Venison & Blueberry Sausage; Parsnip Purée; Honeyed Baby

Carrots

Grilled Grass-Fed Filet Mignon* \$36 (Try VA's own Linden Claret)

Yukon Gold Mashed Potatoes; Spinach; Aztec Demiglace with Chile & Chocolate