

Tuesday, October 14, 2008

First Courses

Baby Beet, Walnut & Goat Cheese Salad \$8

Balsamic Vinaigrette

Fall Salad \$8

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

Insalata Caprese \$8

Last of the Season: Local Heirloom Tomatoes; Fresh Mozzarella; Basil; Pine Nuts; Extra Virgin Olive Oil

Fried Green Tomatoes \$8

Herbed Goat Cheese Mousse

Grilled Baby Eggplant with Spicy Hummus \$7

Last of the Season: Local "Fairy Tale" Eggplants

Wild Golden Chanterelle and Chicken of the Woods Mushrooms with Brie \$10

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

Mini Thai-Inspired Crab Cakes \$10

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

Prince Edward Island Mussels \$8

Steamed with White Wine, Herbs & Garlic

Smoked Salmon Chowder \$9

Smoked Salmon with Potatoes, Leeks, and Virginia Smoked Bacon in Cream

Second Courses

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

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

Pan-Roasted Rockfish \$23 (Try the West Brook Sauvignon Blanc)

Ragoût of Mushrooms, Bacon, Poblanos & Leeks

Grilled Swordfish Sauce Vièrge* \$22 (Try VA's own White Hall Pinot Gris)

Swordfish with a Sauce of Raw Tomatoes, Cucumbers, Peppers, Olives, etc.

Prosciutto-Wrapped Rabbit Loin Medallions* \$28 (Try the West Brook Pinot Noir)

Boneless Loin of Rabbit; Local Swiss Chard; Surry Sausage Jus

Veal Porterhouse* \$30 (Try the Fabboli Chambourcin)

16-ounce Pastured Veal Chop; Creamed Baby Vegetables

Virginia Lamb Loin Chops* \$24 (Try the Fabboli Cabernet Franc)

Parsnip Purée; Wilted Arugula

Mixed Grill* \$24 (Try the White Hall Petit Verdot)

Wagyu (Kobe) Beef Medallions; Elk Sausage; Marinated Shrimp; Sauté of Local Peppers

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

Roasted Local Fingerling Potatoes; Sautéed Spinach; Porcini-Walnut Jus

Roasted Breast of Moulard Duck* \$26 (Try the Shoffire Shiraz)

Maple Cinnamon Local Stayman Apples; Local Romano Beans; Roasted Local Butternut Squash

** 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.*