

Friday, September 4, 2009

Appetizers

Baby Beet Trio \$9 (Try the Wolfberger Pinot Blanc)

Beet Chutney; Beet, Fig, Goat Cheese & Walnut Truffle; BBQ Beets

Fresh Virginia Blue Crab and Tomato Salad \$12 (Try the Broadbent Vinho Verde)

It's Prime Crab and Heirloom Tomato Season Here in Virginia; Featuring Mexican Midget Tomatoes

Ravioli of Duck Confit \$10 (Try the Wolfberger Pinot Blanc)

Ravioli Stuffed with House-Cured Duck Confit and Ricotta; Brown Butter; Local Organic Radish Sprouts

Prince Edward Island Mussels \$8 (Try the La Slina Gavi)

Cold-Water Mussels Steamed Classically with White Wine, Garlic & Herbs

Sautéed Oregon Chanterelles and Harvest Blend Cheese \$12 (Try the Cantaluna Pinot Noir)

Wild Oregon Chanterelle Mushrooms Sautéed with Shallots and Thyme, Baked under a Three-Milk Cheese

Caramelized Prosciutto-Wrapped Scallops* \$10 (Try the Lucashof Riesling)

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

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

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

Queso Blanco with Groundcherry Salsa \$8 (Try the Tres Ojos Garnacha Rosado)

Firm White Mexican Cheese Sautéed to Golden Brown and Topped with Local Groundcherries

Smoked Salmon and Ricotta Mousse \$9 (Try the Perelada Cava Rosado)

Grilled Crostini; Local Microgreens

Merguez Meatballs in Romesco \$8 (Try the Tres Ojos Garnacha)

Housemade Meatballs of North African-Spiced Local Lamb Slow-Cooked in a Roasted Red Pepper Sauce

Artisanal Cheese Plates

White Wine Goat Cheese Plate \$14 (Try VA's own Linden Sauvignon Blanc)

VT Butter Fennel Chèvre, Carr Valley (WI) Bright White Goat Cheddar, Cypress Grove (CA) Humboldt Fog

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

Carr Valley Marisa (sheep), Carr Valley Harvest Blend (cow, sheep, goat), Sartori Bellavitano (cow)

Entrées

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

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

Pan-Roasted Maryland Rockfish \$24 (Try VA's own Glen Manor Sauvignon Blanc)

Local Corn and Tomato Salad; Tomato Vinaigrette; Local Microgreens

A Celebration of Lobster \$32 (Try VA's own Linden Chardonnay)

Saffron Butter-Poached Tail of Lobster; Salad of Claw and Knuckle Meat; Bisque

Grilled Local Lamb Kebabs* \$22 (Try VA's own White Hall Cabernet Franc)

Yogurt Marinated Lamb; Basmati Rice; Za'atar; Chopped Tomato-Cucumber-Mint-Yogurt Salad

Grilled Squab* \$22 (Try the Alain Jaume Vaqueyras)

Grilled Summer Squash; Local Organic Carrots

Grillades and Grits \$22 (Try VA's own Fabblioli Chambourcin)

Local Organic Scottish Highland Beef Brisket Slow-Cooked in a Cajun Gravy; Grits Cake

Puerco con Mojo \$22 (Try VA's own Swedenburg Pinot Noir)

Local Old Spot Pork Shoulder Braised in Cuban Mojo; Cristianos y Moros; Tomatillo Salsa Verde

Grilled Local Veal Skirt Steak* \$22 (Try VA's own Swedenburg Pinot Noir)

Roasted Local Organic Red Cipollini Onions; Local Baby Organic Carrots

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

Local Dragon Tongue Beans; Local Broccoli

* Served raw or undercooked or may be ordered undercooked.