

SPRING 2010 – DINNER MENU

Priced per person ~ includes Appetizer, Main Course & Dessert

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2/41

APPETIZER ~ Please choose up to two

- LOBSTER BISQUE**, piquillo peppers, butter poached lobster, smoked paprika
***SCOTTISH SALMON TARTARE**, cucumber carpaccio, yuzu aioli, wonton cracker
SPRING GOAT CHEESE RISOTTO, cherry tomato, basil, lemon zest, extra virgin olive oil
CAESAR SALAD, traditional parmesan dressing, brioche crouton
GARDEN MIXED GREENS, balsamic vinaigrette, shaved fennel, carrot, fresh herbs
FRIED CALAMARI TEMPURA, tomato tartar, jalapeno, ginger mayonnaise
GREEN ASPARAGUS SALAD, micro celery salad, basil mint dressing
***TUNA TARTARE**, smoked tuna, Yukon gold potato salad, celery, peppers, citrus
***SEAFOOD SALAD**, cranberry beans, jicama, cilantro, coriander nage
SWEET CRAB SALAD, avocado, tomato gelée, green mango

MAIN COURSE ~ Please choose up to three

- BURRATA CHEESE RAVIOLI**, Parmesan, pea fricassée \$40
GRILLED ATLANTIC SALMON, tomato-bearnaise sauce, asparagus, shiitake mushroom, pomme gauffrette \$47
PAN SEARED BLACK SEA BASS, basil pesto nage, cherry tomato, zucchini, pearl onion \$67
PAN SEARED HALIBUT, fricassée of peas, baby carrot, morels sabayon \$72
ROASTED CHICKEN BREAST, cranberry beans, red pepper basquaise, chorizo \$49
PAINTED HILLS FARM 8OZ RIB EYE, twice baked potato, yellow wax beans, green asparagus \$62
ROASTED DUCK BREAST, quinoa-farro risotto, speck ham, orange marmalade \$62
LAMB RACK, tomato compote, spring scape garlic, crispy polenta, pencil asparagus \$67
ECO-FRIENDLY FARM ROSE VEAL DUO, creamy polenta, fava beans, rosemary-tomato jus \$70
DUCK LEG CONFIT, pomme rosti, sautéed spinach, kumquat jus \$36
***ROASTED PORK CHOP**, sweet & sour glazed, onion carbonara, haricots vert \$43

DESSERT ~ Please choose up to two

- WARM CHOCOLATE CAKE**, milk chocolate sauce, vanilla ice cream
CHOCOLATE PISTACHIO MILLE-FEUILLE, pistachio mousse, chocolate crémeux, Sacher biscuit
LEMON TARTLET, coconut meringue, white chocolate, cardamom sablé
BANANA CHEESECAKE, fresh strawberries, macadamia nut crumble
RHUBARB PITHIVIER, almond cream, fromage blanc sorbet, caramelized puff pastry
SORBET, fresh fruit, madeleine (sorbet selection: lemon, strawberry, fromage blanc or rhubarb)

Coffee & 2941 Signature Breads included

Cost does not include beverages, service charge (20%) or VA sales tax (5%).

Menu is subject to change based on seasonal availability.

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*