

2941 Private Dining Dinner Menu

\$75.00 per person

Salad Selection

(Please choose one of the following)

Endive Salad

Fourme d'ambert, mission figs, port reduction
or

Fall Salad

honey-crisp apple, celery root, walnut vinaigrette

Appetizer Selection

(Please choose one of the following)

Wild Mushroom Soup

black trumpet, chestnuts, celery leaves
or

Chilled Poached Shrimp

cranberry beans, green papaya, spicy vinaigrette

Entrée Selection

(Please choose two of the following entrées)

Roasted Chicken Breast and Leg Confit

Savoy cabbage, turnips, porcini sauce
or

Pan Seared Wild Scottish Salmon

celery, butternut squash, lemon grass syrah sauce
or

Roasted Atlantic Codfish

creamy fingerling potatoes, braised celery, watercress
or

Butternut Squash Ravioli

chestnut, brown butter sage, mustardo di frutti

Dessert Selection

(Please choose one of the following)

Pumpkin Cheesecake

root beer syrup, praline whipped cream
or

Fuji Apple Tatin

sablé breton, calvados crèmeux
or

Warm Chocolate Cake

mocha ganache, arabesque tuile
or

Spiced Chocolate Mousse

caramelized pears, pecan emulsion

Coffee & Citrus Beignets included in menu

Include ice cream with your dessert!

Vanilla, Hazelnut or Coffee

\$2.50 per person

Six Course Chef's Tasting Menu is also available. Please inquire for further details.

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

2008 Fall menus are subject to change based on seasonal availability.

Please provide entrée counts at time of guarantee.