

2941 Private Dining Dinner Menu

\$85.00 per person

Salad Selection

(Please choose one of the following)

Fall Salad

honey-crisp apple, celery root, walnut vinaigrette
or

Caesar Salad

salmon confit, crouton, white anchovies
or

Endive Salad

Fourme d'ambert, mission figs, port reduction

Appetizer Selection

(Please choose one of the following)

Yellow Fin Tuna Tartar

watermelon radish, celery-truffle oil, chives
or

Chilled Poached Shrimp

cranberry beans, green papaya, spicy vinaigrette
or

Crispy Veal Salad

sauce ravigote, frisée salad, home made pickles

Entrée Selection

(Please choose two of the following entrées)

Roasted Atlantic Codfish

creamy fingerling potatoes, braised celery, watercress
or

Pan Seared Ribeye

butter poached leeks, rosemary potato, grilled leek vinaigrette
or

Black Pepper Crusted Venison Saddle

sweet potato purée, black currant jus, Brussels sprouts
or

East Coast Halibut

pomme boulangère, parsnip purée, glazed salsify

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.