

2941 Private Dining Dinner Menu

\$98.00 per person

Chef's Selection of three Canapés

Salad or Soup

(Please choose one of the following)

Endive Salad

Fourme d'ambert, mission figs, port reduction

or

Crispy Veal Salad

sauce ravigote, frisée salad, home made pickles

or

Wild Mushroom Soup

black trumpet, chestnuts, celery leaves

Appetizer Selection

(Please choose one of the following)

Yellow Fin Tuna Tartar

watermelon radish, celery-truffle oil, chives

or

Veal Sweetbread Tartine

endive, sage, jerusalem artichokes, oregano

or

Chilled Poached Shrimp

cranberry beans, green papaya, spicy vinaigrette

Entrée Selection

(Please choose two of the following entrées)

Roasted Atlantic Codfish

creamy fingerling potatoes, braised celery, watercress

or

Crescent Duck Duo

green swiss chard, speatzle, duck sausage

or

Black Pepper Crusted Venison Saddle

sweet potato purée, black currant jus, Brussels sprouts

or

Pan Seared Ribeye

butter poached leek, rosemary potato, grilled leeks vinaigrette

or

East Coast Halibut

pomme boulangère, parsnip purée, glazed salsify

Dessert Selection

(Please choose one of the following)

Pumpkin Cheesecake

root beer syrup, hazelnut ice cream

or

Fuji Apple Tatin

sablé breton, vanilla ice cream

or

Warm Chocolate Cake

mocha ganache, arabesque tuile

(with choice of vanilla or coffee ice cream)

or

Spiced Chocolate Mousse

caramelized pears, pecan emulsion, Poire William sorbet

Coffee & Citrus Beignets included in menu

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.