

# 2941 Private Dining Menu

## \$55.00 per person

### Appetizer Selection

*(Please choose one of the following to offer your guests)*

**Louisiana Shrimp Salad**

avocado-basil mousse, pickled cucumber, mango

or

**Warm Pea Soup**

morels, snap peas

or

**Jumbo Green Asparagus**

almonds, celery, herbs vinaigrette

or

**Goat Cheese Caesar Salad**

baby red romaine, rosemary-parmesan tuile

### Entrée Selection

*(Please choose two of the following entrées)*

**American Black Sea Bass**

fricassée of peas, olive oil émulsion, Vidalia onion

or

**Roasted Chicken Breast**

lemon-herbs sabayon, zucchini, fingerling potatoes

or

**Pan Seared Wild Scottish Salmon**

jasmine rice, Japanese eggplant, asparagus, tamarind sauce

or

*(\*\$5 supp)* **Hanger Beef Steak**

herb pomme purée, baby carrots, Spring radish

### Dessert Selection

*(Please choose one of the following)*

**Warm Chocolate Cake**

crème fraîche, pecan nougatine, caramel sauce

or

**Lemon Pot de Crème**

white chocolate mousse, citrus Breton, poached rhubarb

or

**Passion Fruit Cheesecake**

honey phyllo, pineapple-mango confit, lime syrup

Citrus Beignets & Coffee Included in menu

*Promotional price is valid for your next reservation in our private dining rooms through July 05, 2009.*

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

*Spring menus are subject to change based on seasonal availability*