

2941 Private Dining Dinner Menu

\$78.00 per person

Appetizer Selection

(Please choose one)

Red Beet Salad

dried cherries, Sicilian pistachio, goat cheese
or

***Spiced Crusted Tuna**

celery, pickled butternut squash, scallion-truffle vinaigrette
or

Lobster Paella

piquillo peppers, shrimp, chicken, Parmesan
or

Butternut Squash Velouté

spiced cranberry chutney, spaghetti squash, celery leaf

Entrée Selection

(Please choose two)

Pan Seared East Coast Halibut

celery root purée, pomme boulangère, Savoy cabbage
or

4oz Rib Eye & Sea Scallops

herb pomme purée, haricots vert, baby carrot, beef jus
or

Roasted Duck Breast

red wine quince marmalade, spinach, fennel
or

Pan Seared Beef Rib Eye

fricassée of mushrooms, chestnut, salsify, Syrah sauce

Dessert Selection

(Please choose one)

Fuji Apple Cheesecake

vanilla cream, caramelized pecans, brown sugar syrup
or

Chocolate Soufflé Tart

orange caramel, hazelnut sablé, cocoa nib nougatine
or

Chocolate Devils Food Cake

red wine poached pear, spiced crumble
or

Toasted Coconut Ice Cream Sandwich

white chocolate biscuit, macadamia nut caramel, roasted pineapple
or

Bartlett Pear and Cranberry Cobbler

pumpkin pie ice cream

Citrus Beignets & Coffee Included

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

Fall/Winter menus are subject to change based on seasonal availability

Please provide entrée counts at time of guarantee.

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