

SPRING 2010 – LUNCH MENU

Priced per person ~ includes Appetizer, Main Course & Dessert

29
41

SALAD ~ Please choose up to two

LOBSTER BISQUE, piquillo peppers, butter poached lobster, smoked paprika

SPRING MUSHROOM VELOUTÉ, croutons, truffle essence

ROASTED LOCAL BEET TARTARE, goat cheese, petite salad, sherry vinaigrette

CAESAR SALAD, traditional Parmesan dressing, brioche crouton

GARDEN MIXED GREENS, balsamic vinaigrette, shaved fennel, carrot, fresh herbs

ARUGULA, SHAVED RICOTTA SALATA, herb vinaigrette, cherry tomato

SALAD NICOISE, haricots vert, red peppers, Boston lettuce, artichoke

***SCOTTISH SALMON TARTARE**, cucumber carpaccio, yuzu aioli, wonton cracker

MAIN COURSE ~ Please choose up to three

DUCK LEG CONFIT, pomme rösti, sautéed spinach, kumquat jus \$36

GRILLED ATLANTIC SALMON, tomato-bearnaise sauce, asparagus, shiitake mushroom, pomme gauffrette \$39

LEMON CRAB CAKE, artichoke salad, shaved radish, caper vinaigrette \$42

PORK CHOP, sweet & sour glazed, onion carbonara, haricots vert \$43

ROASTED CHICKEN BREAST, cranberry beans, red pepper basquaise, chorizo \$42

BURRATA CHEESE RAVIOLI, Parmesan, pea fricassée \$32

ROASTED BEEF TENDERS, twice baked potato, asparagus, shallots confit jus \$36

DESSERT ~ Please choose up to two

WARM CHOCOLATE CAKE, milk chocolate sauce, vanilla ice cream

CHOCOLATE PISTACHIO MILLE-FEUILLE, pistachio mousse, chocolate crémeux, Sacher biscuit

LEMON TARTLET, coconut meringue, white chocolate, cardamom sable

BANANA CHEESECAKE, fresh strawberries, macadamia nut crumble

RHUBARB PITHIVIER, almond cream, fromage blanc sorbet, caramelized puff pastry

SORBET, fresh fruit, madeleine (sorbet selection: lemon, strawberry, fromage blanc, rhubarb)

Coffee & 2941 Signature Breads included

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

Menu is subject to change based on seasonal availability.

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