

2941 Private Dining Lunch Menu

\$38.00 per person

Appetizer Selection

(Please choose one of the following)

Endive Salad

Fourme d'ambert, mission figs, port reduction
or

Caesar Salad

salmon confit, crouton, white anchovies
or

Warm Tomato Soup

brioche quail egg, parmesan toast, basil oil

Entrée Selection

(Please choose two of the following entrées)

Butternut Squash Ravioli

chestnut, brown butter sage, mustardo di frutti
or

Pan Seared Wild Scottish Salmon

celery, butternut squash, lemon grass syrah sauce
or

Roasted Chicken Breast and Leg Confit

Savoy cabbage, turnips, porcini sauce

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

Include ice cream with your dessert!

Vanilla, Hazelnut or Coffee

\$2.50 per person

Coffee & Citrus Beignets included in menu

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.