

# 2941 Private Dining Lunch Menu

## \$42.00 per person

### Appetizer Selection

(Please choose one of the following)

#### **Endive Salad**

Fourme d'ambert, mission figs, port reduction  
or

#### **Wild Mushroom Soup**

black trumpet, chestnuts, celery leaves  
or

#### **Crispy Veal Salad**

sauce ravigote, frisée salad, home made pickles

### Entrée Selection

(Please choose two of the following entrées)

#### **Atlantic Skate**

potato gnocchi, shiitake mushrooms, parsley  
or

#### **Pan Seared Wild Scottish Salmon**

celery, butternut squash, lemon grass syrah sauce  
or

#### **Pan Seared Skirt Steak**

onion rings, escarole, pepper 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 crémeux  
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.*