

2941 Private Dining Wedding Menu

\$60.00 per person

Salad Selection

(Please choose one of the following)

Endive Salad

Fourme d'ambert, mission figs, port reduction
or

Caesar Salad

salmon confit, crouton, white anchovies

Appetizer Selection

(Please choose one of the following)

Wild Mushroom Soup

black trumpet, chestnuts, celery leaves
or

Sea Bass Tartar

grilled scallion, tobiko wasabi, Icicle radish

Entrée Selection

(Please choose two of the following entrées)

Butternut Squash Ravioli

chestnut, brown butter sage, mustardo di frutti
or

Pan Seared Skirt Steak

onion rings, escarole, pepper sauce
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

Coffee & Citrus Beignets included in menu

2941 accepts wedding cakes provided by an outside vendor.

*Cake will be cut & served to your guests for an additional \$2.50 per person
Cake slices may be enhanced with berries & fresh berry coulis or crème anglaise
for an additional \$4.50 per person*

**You may add a dessert course to your menu for an additional \$10.00 per person
in addition or in lieu of wedding cake.
Please inquire about our dessert options.**

Six Course Chef's Tasting Menu is also available. Please inquire for further details.

*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.*