

# 2941 Private Dining Wedding Menu

## \$70.00 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)

#### **Yellow Fin Tuna Tartar**

watermelon radish, celery-truffle oil, chives

or

#### **Wild Mushroom Soup**

black trumpet, chestnuts, celery leaves

### Mid-Course

(Please choose one of the following. Serving size is a tasting portion)

#### **Butternut Squash Ravioli**

chestnut, brown butter sage, mustardo di frutti

or

#### **Crispy Veal Salad**

sauce ravigote, frisée salad, pickles

### Entrée Selection

(Please choose two of the following entrées)

#### **Roasted Atlantic Codfish**

creamy fingerling potatoes, braised celery, watercress

or

#### **Roasted Chicken Breast and Leg Confit**

Savoy cabbage, turnips, porcini sauce

or

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

celery, butternut squash, lemon grass syrah sauce

or

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

onion rings, escarole, pepper 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.*