

Wednesday, July 22, 2009

Appetizers

Baby Beet, Goat Cheese, and Walnut Salad \$9 (Try VA's own White Hall Viognier)

Balsamic Vinaigrette

Chilled Roasted Red Pepper Soup \$8 (Try the Broadbent Vinho Verde)

Roasted Red Peppers, White Bread, Almonds and Sherry Vinegar Flavor This Cousin of Romesco Sauce

Arugula Salad with Grilled Figs \$8 (Try the Lucashof Dry Riesling)

Baby Arugula, Grilled Figs, and Bellavitano Cheese with Lemon Dressing

Insalata Caprese \$8 (Try the Di Lenardo Friulano)

Fresh Local Tomatoes and Fresh Mozzarella; Basil and Pine Nuts

Prince Edward Island Mussels \$8 (Try the La Slina Gavi)

Cold-Water Mussels Steamed Classically with White Wine, Garlic & Herbs

Sautéed Oregon Chanterelles \$10 (Try the Cantaluna Pinot Noir)

Oregon Chanterelle Mushrooms Sautéed with Pancetta (optional) and English Peas

Crispy Squash Cake with Tzatziki Sauce \$8 (Try the Altosur Malbec Rosé)

A Cake of Creamy Yellow and Green Squash; Greek Yoghurt Sauce

Mini Thai-Inspired Crab Cakes \$10 (Try the Schumann-Näglar Riesling)

Thai-Spiced Lump Crab Cakes (contains peanuts) with Sweet and Spicy Dipping Sauce

Grilled Hawaiian Blue Prawns* \$8 (Try VA's own Glen Manor Sauvignon Blanc)

Supersweet Prawns Just in from Honolulu; Pineapple-Coconut-Rum Salsa

Artisanal Cheese Plates

White Wine Goat Cheese Plate \$14 (Try VA's own Linden Sauvignon Blanc)

Vermont Butter Fennel Chèvre, Carr Valley WI Bright White Goat Cheddar, Cypress Grove CA Humboldt Fog

Red Wine Cheese Plate \$14 (Try VA's own White Hall Merlot)

Carr Valley Marisa (WI, sheep), Meadow Creek Dairy Grayson (VA, cow), Sartori Bellavitano (WI, cow)

Entrées

Sweet Corn Cake and Tomato Napoleon \$20 (Try the Fefiñanes Albariño)

Layers of Corn Pancakes and Fresh Tomato Topped with Herbed Goat Cheese Mousse

Jumbo Lump Crab Cakes \$26 (Try VA's own Linden Seyval Blanc)

Farmers Market Slaw (from what we found at the market)

Grilled Opah* \$22 (Try VA's own Glen Manor Sauvignon Blanc)

Pink-Fleshed Mild Fish from Hawaii; Grilled Baby Endive; Heirloom Cherry Tomatoes

Pan-Roasted Wild Sockeye Salmon* \$24 (Try VA's own Swedenburg Pinot Noir)

Tomato-Corn Salad

Sweet and Sour Virginia Lamb Tagine \$20 (Try VA's own White Hall Petit Verdot)

Leg of Lamb Slow-Cooked with Golden Raisins and Almonds; Lemon-Mint Couscous; Arugula

Mixed Grill—Elk, Lamb, and Veal* \$24 (Try VA's own Veritas Cab Franc)

Local Ground Lamb Shoulder with Ed's Special Seasonings; Elk & Pear Sausage; Local Veal Skirt Steak; Local Broccoli (lamb contains pine nuts)

Ossobuco of Local Veal \$23 (Try the Poppiano Syrah)

Veal Shank Slow-Cooked to Fork Tender; Local Baby Organic Carrots; Local Microgreens

Local Heirloom Pork Chop* \$23 (Try VA's own Fabboli Chambourcin)

Rare Gloucestershire Old Spot Pork; Local Sugar Plums; Dragon Tongue Beans

Grilled Grass-Fed Filet Mignon* \$33 (Try VA's own Linden Claret)

Mixed Local Baby Squashes; Roasted Local Organic Wax Beans

** Served raw or undercooked or may be ordered undercooked. The Virginia Department of Health warns you that raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*