



Thursday, March 11, 2010

### *Appetizers*

**Caramelized Onion and Gorgonzola Tart \$8** (Try the Feffiñanes Albariño)  
*on Puff Pastry*

**Ravioli of Goat Cheese, Spinach, and Pine Nuts \$8** (Try the La Slina Gavi)  
*Tomato Pasta; Tossed in White Truffle Butter*

**Wild Black Trumpet and Hedgehog Mushrooms \$12** (Try the Cono Sur Pinot Noir)  
*Sauté of Golden Hedgehogs and Black Trumpet Mushrooms; Baked under Carr Valley Shepherd's Blend Cheese*

**Baby Asian Green Salad with Goat Cheese \$8** (Try the Wolfberger Pinot Blanc)  
*Almonds and Tomato Vinaigrette*

**Veal, Porcini, and Blueberry Terrine \$8** (Try the Manoir du Carra Beaujolais)  
*House-Made Pâté of Local Free Range Veal, Flavored with Port, Pancetta, Pimentón, and Green Peppercorns*

**Queso Frito \$8** (Try the Broadbent Vinho Verde)  
*Firm White Mexican Cheese Sautéed to Crispy and Brown; Dried Mango Salsa*

**Steamed Mussels \$9** (Try VA's own White Hall Pinot Gris)  
*Prince Edward Island Mussels Steamed in our own Spicy Tomato Sauce*

**Caramelized Prosciutto-Wrapped Scallops\* \$10** (Try the VA's own White Hall Viognier)  
*Dayboat Sea Scallops Wrapped in Prosciutto and Caramelized in a Hot Skillet*

**Mini Thai-Inspired Crab Cakes \$10** (Try the Karl Erbes Riesling)  
*Thai-Spiced Lump Crab Cakes (contains peanuts) with Sweet and Spicy Dipping Sauce*

### *Artisanal Cheese Plates*

**White Wine Cheese Plate \$14** (Try VA's own Linden Sauvignon Blanc)  
*Vermont Butter Fennel Chèvre, Carr Valley (WI) Morbay, Drunken Goat Queso de Murcia al Vino*

**Red Wine Cheese Plate \$14** (Try VA's own White Hall Merlot)  
*Costanza Pecorino Sardo, Carr Valley Shepherd's Blend, Kerrygold Ivernia*

### *Entrées*

**Morels \$24** (Try VA's own Swedenburg Pinot Noir)  
*First Morels of the Season with Pancetta (optional), Cream, and Spinach over Wide Egg Noodles*

**Jumbo Lump Crab Cakes \$26** (Try VA's own Linden Seyval Blanc)  
*Farmers Market Slaw (from what we found at the market)*

**Provençale Seafood Stew \$24** (Try the Feffiñanes Albariño)  
*Shrimp, Mussels, and White Fish in a Provençale Tomato-Saffron Broth*

**Blackened Mahi-Mahi \$21** (Try VA's own Glen Manor Sauvignon Blanc)  
*Local Rapini; Roasted Red Pepper Salsa; Tomato Vinaigrette*

**Roasted Shad Roe\* \$28** (Try the Manoir du Carra Beaujolais)  
*Bacon-Lemon-Caper Sauce; Fiddlehead Ferns*

**Grilled Pork Filets Mignons\* \$23** (Try VA's own Fabboli Chambourcin)  
*Pork Tenderloin Medallions; Roasted Local Apples; Local Rapini; Maple Syrup*

**Rigatoni with Meat Sauce \$20** (Try the Poppiano Tosco Forte Sangiovese)  
*Classic Salsa Bolognese Made with Filet Mignon, Pork Tenderloin, and Duck Trimmings*

**Grilled Local Veal Skirt Steak \$24** (Try VA's own Swedenburg Pinot Noir)  
*Certified Humanely Raised Local Veal; Sauté of Poblanos, Onions & Hominy; Cilantro Butter*

**Grilled Local Grass-Fed NY Strip of Beef\* \$33** (Try VA's own Linden Claret)  
*Local Scottish Highland Beef; Rosemary-Parsnip Mash; Local Chinese Broccoli*

*\*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.*

One Block West Restaurant | [www.oneblockwest.com](http://www.oneblockwest.com) | Winchester, VA | 540-662-1455

**Announcing Chef's Table each Thursday at 6pm by advance reservation**