

restaurant week summer 2009

three course tasting menu \$35.09

beverages, gratuity & tax are not included

first course

choice of

summer tomato gazpacho

davon crest watermelon, local goats milk feta & fresh dill

OR

crispy virginia oysters*

path valley fennel, torn spearmint & creamy slaw dressing

OR

strobe ranch wagyu carpaccio

pickled shitakes, spicy cheddar crackers & caramelized onion aioli

entree course

choice of

scottish salmon*

cornbread panzanella, basil pesto & calamata olive "tapenade"

OR

vande rose bistro filet*

assorted roasted beets, crispy sweet onions & buttermilk blue

OR

open ravioli*

summer squash ratatouille, red pepper froth & crispy genovese basil

dessert course

choice of

vermilion "p, b & j"*

bittersweet chocolate, hazelnut rice crisp & raspberry 2 ways

OR

summer cornmeal crisp*

local peaches, blackberries & sweet corn ice cream

*SOME ITEMS MAY CONTAIN RAW INGREDIENTS. IN ADDITION, ITEMS ON THIS MENU ARE COOKED TO ORDER.
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY
INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.