

Taste of NoVA RESTAURANT WEEK

50 Best
RESTAURANTS
EDITION

PRESENTED BY:
Northern Virginia
MAGAZINE



\$35.00 Per Person

Choice of one item from each category

SMALL PLATES

BOUILLABAISSE[^]

today's seafood catch, bacon, smoked tomato broth, herbs, baguette

BBQ PORK EMPANADAS

cider braised butt, corn, adobo BBQ, truffle slaw

ROASTED GRAPE SALAD[^]

mixed greens, goat cheese, hazelnuts, pickled onions, champagne vinaigrette

SMOKED BEET SOUP[^]

applewood bacon, scallions, crème fraiche

TO SHARE (\$14 SUPPLEMENT)

CHARCUTERIE[^]

bone marrow, polyface pork belly, chicken liver mousse, pickles, crostinis

MAIN PLATES

ARCTIC CHAR FILLET*

fresh herb spaetzle pasta, lemon thyme, oregano oil, smoky tomato sauce

CHICKEN LEG ROULADE

stuffed boneless leg, new potato confit, daikon radish, pickled raisins, yuzu vinaigrette

HOUSE GNOCCHI

butternut squash emulsion, almond basil pesto, wild mushrooms

BRAISED BEEF CHEEK

creamy semolina, marinated beets, charred rainbow carrot, red wine demi glace

SWEET PLATES

BROWNIE BREAD PUDDING

chocolate infused baguette, vanilla bean ice cream, coffee sauce

PUMPKIN CHEESECAKE MOUSSE[^]

walnut crunch, sous vide cheesecake, crème fraiche whip

YUZU CRÈME BRULEE[^]

japanese citrus infused custard, turbinado sugar crust

FRIED APPLE PIE

dulce de leche, cinnamon sugar, lavender honey, vanilla bean ice cream

Please alert your server of any food allergies or dietary restrictions. Due to special precautions the food may take longer. Our food is designed with thoughtful flavor combinations, we do not encourage substitutions.

Parties of 6 or more are subject to 20% service gratuity.

* - consuming raw or undercooked food may increase risk of food borne illness. Cooked to order - good food takes time.

[^] - upon request menu item can be made without gluten ingredients. Please note that fried items may be cross contaminated.



#TasteOfNoVA