



Richmond Restaurant Week Menu

APPETIZERS

BEEF CARPACCIO

shaved beef, white truffle oil, lemon, Parmesean,
vinagrette, caper, arugula, pecan*

KALE & QUINOA

tomato, strawberry, grape, candied pecan, extra virgin olive oil, lemon juice

CAESAR

romaine, tomato, cucumber, parmesan

SOUP DU JOUR

ENTREES

PASTA PRIMAVERA

angel hair, eggplant, zucchini, squash, tomato, onion, pepper, feta, garlic, tomato sauce

ROASTED CHICKEN

mushroom, garlic, lemon, white wine sauce, mashed potatoes, seasonal vegetables

MOULES & POMMES FRITES

PEI mussels, pommes frites, choice of marinara or white wine, tarragon & garlic

SALMON NAPOLEON

sauteéd spinach, puff pastry, lobster fennel cream, seasonal vegetables, rice pilaf

HAZELNUT ANGUS MEATLOAF

cheddar, coffee bbq sauce, seasonal vegetables, mashed potato

DESSERTS

APPLE STREUSEL

apples baked in a crispy shell, red wine caramel sauce

S'MORES

chocolate ganache, house made marshmallow, graham cracker crust

BRIOCHE BREAD PUDDING

chocolate, cherries, caramel, whipped cream