

RESTAURANT WEEK

THREE - COURSE PRIX FIXE LUNCH / BRUNCH MENU

available during lunch / brunch hours
from February 18th through February 22nd
and
February 27th through March 1st

\$20.09 per person

No substitutions please. Tax, gratuity, and beverages are not included.
Make one selection from each of the following three courses.

STARTER COURSE

Berry Lassi / seasonal fresh berries, yogurt, honey

Bombay Peanut Salad / asian greens, grape tomatoes, pickled shallot, local curried peanuts, crispy papadam basket, toasted cumin vinaigrette

Salmon Bruschetta / pastrami rubbed salmon, vermont goat feta, bell pepper, tomato, onion, toasted baguette

Lamb Kabob / virginia natural lamb, scallion, oregano, garlic, mint walnut pesto, tzatziki, mini pita

ENTRÉE COURSE

Crab Avocado Omelet / sautéed blue crab, shallots, avocado relish

Banana Walnut Pancakes / honey bourbon syrup, fresh fruit

Falafel Pita / feta, tomato relish, tzatziki, arugula, basil balsamic vinaigrette

Silk Road Burger / virginia organic beef, swiss cheese, caramelized red onion, brioche roll, yucca fries

DESSERT COURSE

Chocolate Truffle Cake / berries, chai latte

Pecan Chocolate Croustade / chocolate whipped cream

NON - ALCOHOLIC "COCKTAILS"

5.00 each

Mint Mojito • Blueberry Mojito
Hong Kong Fruit Punch • Pomegranate Lemonade