

RESTAURANT WEEK

THREE - COURSE PRIX FIXE DINNER MENU

is available during regular dinner hours from February 16th thru March 1st

\$35.09 per person

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

STARTER COURSE

- Bombay Peanut Salad** / asian greens, grape tomatoes, pickled shallot, local curried peanuts, crispy papadam basket, toasted cumin vinaigrette
- Smoked Salmon Bruschetta** / pastrami rubbed smoked salmon, vermont goat feta, pepper, tomato, baguette
- Fire Cracker Ahi Tuna Tartar** / chili pepper, habanero masago, sesame wonton, lemongrass oil
- Afghan Mantu** / local organic beef & scallion dumplings, garlic mint yogurt, coriander tomato sauce
- Lamb Kabob** / virginia natural lamb, scallion, oregano, garlic, mint walnut pesto, tzatziki, mini pita

ENTRÉE COURSE

- Wild Mushroom & Tofu Fried Rice** / asparagus, corn, mini bok choy, ginger, mushroom soy, bamboo rice
- Ginger Dusted Salmon** / wasabi mashed potato, bok choy, thai citrus basil sauce
- Rajastani Rogan Josh** / virginia natural lamb medallions, roasted pumpkin & cauliflower, lavender, ginger
- Moroccan Beef** / local organic beef, moroccan fruits, cinnamon, honey, saffron, roasted root vegetables

You may substitute one of the following entrees for an additional \$5.00

- Chili Infused Crab Cakes** / jumbo lump crab, okinawa sweet potatoes, chinese broccoli, tonkatsu hollandaise
- Miso Pekin Duck Breast** / yuzu braised mini bok choy, bamboo fried rice

DESSERT COURSE

- Chocolate Truffle Cake** / berries, chai latte
- Pumpkin Cheesecake** / chevre frosting, dark toffee crumble
- Pecan Chocolate Croustade** / chocolate whipped cream