



**DINNER**  
**RESTAURANT WEEK WINTER 2010**  
**\$35.10**

**first**

seasonal vegetable soup  
chicken matzoh ball soup *family recipe*  
the wedge *iceberg lettuce, bacon bits, great hill blue cheese dressing*  
baby arugula *roasted seckle pear, VA smoked ham, radish, sherry vinaigrette*  
little gem lettuce *caper berries, croutons, parmesan, creamy caper dressing*  
deviled eggs *hard boiled egg, dried capers & garlic chips*  
salt roasted baby beets *MD goat cheese, sicilian pistachio, micro arugula, fig vinegar*  
chopped organic chicken liver *pickled radish, soft herbs, buttered toast*

**second**

butternut squash & porcini mushroom casserole *carnaroli rice, sage, parmesan, baby beet*  
seared yellowfin tuna BLT sandwich *with avocado on multigrain bread, little gem salad*  
pan seared sea scallops *black eyed peas, felts' smoked ham, celery root mashed potatoes (\$4 supplement)*  
pan roasted market fish *braised fennel, spring garlic quinoa, salsa fresca*  
roasted organic chicken *house Italian sausage, scarlet runner beans, collard greens (\$4 supplement)*  
"corned" pork tenderloin *squash dumplings, caramelized brussels sprouts, rutabaga puree*  
braised lamb shoulder & fresh pappardelle pasta *crispy maitake, sorrel, mascarpone*  
½lb beef hamburger *vermont cheddar, apple wood bacon, sesame seed bun, truffle fries, fixins*  
grilled 8oz bistro steak *creamed spinach, au gratin potatoes, N.O. style steak sauce*  
mini pot roast *yukon gold mashed potatoes, braised baby carrots & roasted shallot jus (\$6 supplement)*

**third**

apple brown betty *cinnamon-maple ice cream, butterscotch sauce*  
chocolate pot de crème *chai foam, bittersweet cocoa, vanilla wafer*  
red velvet cake *cream cheese frosting, chocolate pearls, chocolate sauce*  
pear & ginger crisp *tahitian vanilla bean ice cream,*  
seasonal sorbet *salty oat cookie*