



*Additional selections for each month will be based  
on the freshest available ingredients*

### *Appetizers*

<i>salmon gravlax</i>	<b>13</b>
White Hall Viognier Virginia	11 glass
<i>ravioli of duck with mushrooms and cognac</i>	<b>12</b>
Brunelli Rosso di Montalcino Italy	14 glass

### *Soup*

<i>cauliflower with brussel sprouts</i>	<b>8</b>
Acacia Red Blend California	8 glass

### *Entrees/Small Plates*

<i>filet of rockfish with root vegetables and horseradish broth</i>	<b>28/18</b>
Torrentes Argentina	8 glass
<i>veal tenderloin with mustard and cornichon</i>	<b>29/19</b>
Las Perdices Malbec	9 glass

### *Desserts*

<i>molten chocolate cake</i>	<b>8</b>
<i>brunt cream with orange</i>	<b>8</b>
<i>caramel apple bread pudding</i>	<b>8</b>
<i>chocolate velvet cake</i>	<b>8</b>
<i>nougat glace aux fruites</i>	<b>8</b>

### *Dessert Wines*

<i>Clos du Bois Malvasia California</i>	<b>10</b>
<i>Barboursville Malvasia Virginia</i>	<b>10</b>
<i>Cooper Noche Virginia</i>	<b>10</b>
<i>Maison Nicolas Sauternes France</i>	<b>12</b>
<i>Foggy Ridge Sparkling Hard Cider Virginia</i>	<b>10</b>

*Please silence all cell phones and take any calls in the lobby  
20% gratuity will be added to parties of six or more*