

**2011 Winter Restaurant Week at Eola
Dinner Menu***

Starters

Celery Root Velouté
crispy wild rice, micro green, hazelnut oil

Arctic Char Rilletes
lemon, caper, stale pullman loaf

Composition of Beets & Citrus
house made ricotta, pistachio & their oil, watercress

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Entrees

A Hearty Stew of Virginia Oxtail & Barley
root vegetables, onion, carrot, herb, rich broth

Virginia Quail in a Jar
medley of winter vegetables, griddled rye cake, jus

Winter Squash Risotto
walnuts, saba, parmesan

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Desserts

Artisan Cheese Selection
dried fruits & nuts, crostini, wildflower honey

Brioche Bread Pudding
raisins, almond ice cream

Cookie Plate
assorted house made cookies

\$35.11 (choice of 1 starter, 1 entree, and 1 dessert)

- tax & gratuity not included -

* menu subject to change depending on the availability of products