



Restaurant Week



DINNER

January 17 – January 23, 2011

Soup of the Day

Endive, Walnut and Smokey Blue Cheese Salad
with pears, candied walnuts and Port vinaigrette

Bowl of Mussels

with tomato, chorizo, garlic, herbs and grilled bread

Gnudi

ricotta dumplings on tomato and eggplant fondue
with spinach and crisp prosciutto



Sesame Crusted Salmon

with gingered beets, bok choy, soba noodles
and red curry coconut broth

Meatloaf

with mashed potatoes, kale and mushroom gravy

Autumn Woods Pasta

house made ricotta cavatelli with roasted butternut squash, mushrooms,
sherry caramelized onions, cranberries and walnuts

Pan Roasted Chesapeake Rockfish

with potato confit, pickled onions, olives,
cured lemon, Parmesean cream and minted pine nuts



Flourless Chocolate Cake

with bourbon chestnut ice cream

Goat Cheese Cake

with lingonberry coulis, pecan graham crust
and cardamom anglaise

House-Made Ice Creams & Sorbets

cookies