

A La Carte Menu

Appetizers

<i>Lobster Bisque with Tarragon</i>	10
<i>Greens & Herbs, Caromont Goat Cheese, Pine Nuts, Raisins</i>	10
<i>Gazpacho of Heirloom Tomatoes, Cucumber & Watermelon</i>	12
<i>Marinated Eggplant, Ricotta, Tomato & Pepper Tapenade</i>	13
<i>Salmon Tartare*, Cucumber, Yogurt Sorbet</i>	16
<i>Shrimp Risotto, Shellfish Butter</i>	14
<i>Roasted Foie Gras, Macaroni & Sauce Foie Gras, Lemon</i>	20
<i>Veal Sweetbreads, Parsnip Purée & Salsify, Pickled Onions</i>	16
<i>Gnocchi Parisienne, Mushroom & Porcini Cream</i>	13

Main Courses

<i>Scallops, Duck Prosciutto, Parsnip, Plum, Creamed Scallop Fumet</i>	34
<i>Pan Roasted Skate, Mashed Potatoes, Tomatoes & Hazelnuts</i>	33
<i>Horseradish Crusted Scottish Salmon, Cucumber, Roe, & Mustard</i>	34
<i>Butter Poached Lobster, Polenta, Corn & Bacon, Cabernet Sauce</i>	40
<i>Beef Tenderloin*, Creamed Spinach & Salsify, Sauce Valois</i>	38
<i>Wolf Creek Grass-Fed Beef du Jour, Béarnaise & Accoutrements</i>	Market Price
<i>Roasted Duck Breast & Confit Duck, Italian Black Rice, Orange</i>	36
<i>Polenta Cake, Tomato & Parmesan, Zucchini & Tomato Sauce</i>	28

Chef de Cuisine Jose de Brito | Chef-Proprietor Brian Helleberg

108 3rd Street NE
~ Serving Charlottesville, Virginia since 2001 ~