

A La Carte Menu

Appetizers

<i>Lobster Bisque with Tarragon</i>	10
<i>Greens & Herbs, Caromont Goat Cheese, Pine Nuts, Raisins</i>	10
<i>Chilled Carrot & Ginger Soup, Turmeric Crème Fraîche</i>	14
<i>Salmon Tartare, Beet Purée, Caviar Vinaigrette*</i>	16
<i>Fines Herbes Risotto, Confit Garlic</i>	16
<i>Seared Foie Gras, Pain d'Épices, Carrot Salad</i>	20
<i>Roasted Veal Sweetbreads, Pea Purée, Bacon, Violet Mustard</i>	18
<i>Gnocchi Parisienne, Mushroom & Porcini Cream</i>	13
<i>Mushroom & Brioche Stuffed Quail, Pistachio</i>	16

Main Courses

<i>Scallops, Asparagus, Crispy Prosciutto, Lemon-Vodka Sauce</i>	34
<i>Salmon, Fennel Confit, Pernod Beurre Blanc, Olive-Parsley Relish</i>	35
<i>Skate au Poivre, Pomme Purée, Haricot Vert, Preserved Lemon</i>	34
<i>Butter Poached Lobster, Orzo Pasta, Sauternes Sauce, Grapefruit</i>	40
<i>Beef Tenderloin, Garlic Purée, Confit Potatoes, Hollandaise</i>	38
<i>New Frontier Bison Ribeye, Béarnaise, Accoutrements</i>	65
<i>Honey Glazed Duck Breast, Pistachio & White Wine, Endive</i>	36
<i>Roasted Eggplant, Flageolet Ragout, Eggplant & Garlic Purée</i>	29

Chef de Cuisine Joe Walker

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