

A La Carte Menu

Appetizers

<i>Lobster Bisque with Tarragon</i>	10
<i>Greens & Herbs, Caromont Goat Cheese, Pine Nuts, Raisins</i>	10
<i>Chestnut Soup, Truffled Whipped Cream</i>	14
<i>Steak Tartare* & Sturgeon Caviar*</i>	19
<i>Chestnut-Stuffed Quail, Brussels Sprout & Bacon Hash</i>	16
<i>Salmon Tartare*, Cucumber, Yogurt Sorbet*</i>	16
<i>Squid Ink Risotto with Chorizo</i>	16
<i>Roasted Foie Gras, Pumpkin Velouté, Duck Lardon</i>	20
<i>Roasted Veal Sweetbreads, Pasta Sheet, Bacon, Parmesan Sauce</i>	18
<i>Gnocchi Parisienne, Mushroom & Porcini Cream</i>	13

Main Courses

<i>Scallops, Celery Root & Apple, Walnut, Cider Beurre Blanc</i>	34
<i>Rockfish, Pepper & Onion Pipperrade, Chorizo Velouté</i>	36
<i>Salmon, Butternut Squash, Carrot-Ginger Sauce, Buckwheat</i>	34
<i>Butter Poached Lobster, Orzo Pasta, Sauternes Sauce, Grapefruit</i>	40
<i>Beef Tenderloin* au Poivre, Confit Potatoes, Haricot Vert</i>	38
<i>Beef du Jour*, Béarnaise & Accoutrements</i>	MP
<i>Roasted Duck Breast & Confit Duck, Pear, Chestnut, Foie Gras</i>	36
<i>Polenta Cake, Mushroom Fricassee, Parmesan Sauce</i>	28

Chef de Cuisine Jose de Brito | Sous Chef Joe Walker

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