



**Restaurant Week Summer 2009
Dinner Menu**

First course

Crispy Virginia oysters

Shaved path valley fennel, torn spearmint & creamy slaw dressing

Or

Sweet corn chowder

Edward Wallace ham, Maine mussels & shaved jalapeno

Or

Country pork terrine

Sharon's sliced tomatoes, pickled local cucumbers & roasted garlic aioli

Second course

Scottish salmon

Cornbread panzanella, basil pesto & calamata olive "tapenade"

Or

Vande rose bistro filet

Assorted roasted beets, crispy sweet onions & buttermilk blue

Or

Open ravioli

Summer squash ratatouille, red pepper froth & crispy Genovese basil

Dessert course

Chocolate

Or

Fruit