

Updated 7-29-2009

\* Please note these menus could change to reflect new market availability and seasonality.

**Summer Restaurant Week at Vidalia**  
**(Sales tax, gratuity, beverages and adds are not included)**

*Lunch Menu*

*Appetizers*

Cherry wood smoked tuna tartar  
Watermelon textures, key lime gelée, puffed rice

Vidalia's rabbit mortadella  
Red mustard greens, spiced pecans, rabbit bacon, truffle-honey vinaigrette

Red waddle pork jowl rilette  
Pickled okra, radishes, Creole mustard, country bread

Toigo orchard cucumber soup  
Heirloom tomato-Vidalia onion salad, black olive croquant

DuPont market salad  
Tomatoes, cucumber, sweet onions, croutons, champagne vinaigrette

Heritage pork tail croquette  
Red wine apple butter, pickled pheasant egg, kale

Sweet garlic velouté  
Florida frog legs, parsley emulsion, preserved Meyer lemon

Preserved heirloom beets  
Mascarpone enriched emmer wheat risotto, wild horseradish

**Entrées**

Slate roasted Maine monkfish  
Wild mushroom-spinach gnudi, pine needle infused bordelaise

Potato crusted Chatham cod  
Marble potatoes, smoked pork belly, sweet corn velouté

Shrimp and grits  
Yellow corn grits, Vidalia's shrimp chorizo, heirloom onions

King trumpet mushrooms  
Yellow fin potato pave, fermented black garlic, parmesan emulsion

Braised red waddle pork cheeks  
Crayfish, okra, guanciale, étouffée

Calf's liver  
Parsnip purée, abalone mushrooms, sweetbread ravigoté

Shenandoah lamb shoulder  
Heirloom eggplant caviar, pot belly farm fig mostarda, poached garlic

Caramelized Vidalia onion crêpe  
Heirloom tomato-goat cheese emulsion, fried hen egg

### **Desserts**

Peanut butter crunch bar  
Caramelized banana compote, sea salt caramel

Meyer lemon and goat cheese Bavarian  
Black berries, olive oil génoise and candied black olives

Cream soda parfait  
Black cherry compote, star anise crueller

Vidalia's lemon chess square  
Lemon custard, berry compote, sweet cream

Georgia pecan bar  
Bourbon caramel sauce, vanilla ice cream

Vidalia's artisanal cheese course  
A selection of three from our cart with seasonal accompaniments...add 5.00

## **Restaurant Week Summer Dinner 2009**

Three course tasting menu...35.09  
Five course tasting menu...45.09 (for the entire table only)  
Sales tax, gratuity, beverages and adds not included

### **First Course**

Cherry wood smoked tuna tartar  
Watermelon textures, key lime gelée, puffed rice

Vidalia's rabbit mortadella  
Red mustard greens, spiced pecans, rabbit bacon, truffle-honey vinaigrette

Red waddle pork jowl rillettes  
with pickled okra, radishes, Creole mustard, country bread

Toigo orchard cucumber soup  
Heirloom tomato-Vidalia onion salad, black olive croquant

### **Second Course**

Grilled octopus  
Avocado, red rubin, heirloom cherry tomatoes, smoked chili vinaigrette

Heritage pig tail croquette  
Red wine apple butter, pickled pheasant egg, kale

Sweet garlic velouté  
Florida frog legs, parsley emulsion, preserved Meyer lemon

Preserved heirloom beets  
Mascarpone enriched emmer wheat risotto, wild horseradish

### Third Course

Slate roasted Maine monkfish  
Wild mushroom-spinach gnudi, pine needle infused bordelaise

Potato crusted Chatham cod  
Marble potatoes, smoked pork belly, sweet corn velouté

Shrimp and grits  
Yellow corn grits, Vidalia's shrimp chorizo, heirloom onions

King trumpet mushrooms  
Yellow fin potato pave, fermented black garlic, parmesan emulsion

### Fourth Course

Braised red waddle pork cheeks  
Crayfish, okra, guanciale, étouffée

Calf's liver  
Parsnip purée, abalone mushrooms, sweetbread ravigoté

Shenandoah lamb shoulder  
Heirloom eggplant caviar, pot belly farm fig mostarda, smoked garlic

Caramelized Vidalia onion crêpe  
Heirloom tomato-goat cheese emulsion, fried hen egg

Locally raised hand cut steaks  
Potato pave, Vidalia onion purée, wild mushrooms...add 12.00

### Dessert

Peanut butter crunch bar  
Caramelized banana compote, sea salt caramel

Meyer lemon and goat cheese Bavarian  
Black berries, olive oil génoise and candied black olives

Cream soda parfait  
Black cherry compote, star anise crueller

Vidalia's lemon chess square  
Lemon custard, berry compote, sweet cream

Georgia pecan bar  
Bourbon caramel sauce, vanilla ice cream

Vidalia's artisanal cheese course  
A selection of three from our cart with seasonal accompaniments...add 5.00

Source: <http://www.vidaliadc.com/newsletter/index.html>