

THE WINE HOUSE™

Fairfax City Restaurant Week

Dinner Menu

September 14th – 20th

(\$35/person - Please choose one item from each course)

No sharing or substitutions

Appetizer

Asparagus Soup

Basil Virgin Olive Oil, Parmesan Crostini

Roasted Red Beets

Garlic & Parsley Olive Oil, Orange, Feta Cheese

Smoked Salmon Tapas*

Zucchini Coulis, Caper & Shallots, on Crostini

Smoked Duck Salad**

Arugula, Champagne Vinaigrette, Dried Cherries in Port, Parmesan Shavings, Toasted Hazelnuts

Wild Boar Sausage

Rosemary Demi, Mashed Potatoes

Main

Duck Confit

Cannellini Beans with Chorizo, Red Potatoes, Rosemary Demi-Glace

Faroe Island Salmon Fillet*

Leek Beurre Blanc, Saffron Risotto Cake, Haricot Vert

Wine House Jumbo Lump Crabcake

Remoulade, Mixed Green Salad, Asparagus

Pork Tenderloin

Prosciutto & Sundried Tomato Wrapped, Honey Glaze Au Jus, Asparagus, Roasted Potatoes

Steak Frites*

Flat Iron Steak, Pommes Frites, Black Peppercorn Cream Sauce

Braised Boneless Short Ribs

Chipotle Demi-Glace, Mashed Potatoes, Haricot Vert

Summer Risotto

Champagne Cream, Asparagus, Haricot Vert, Parmesan

Dessert

Dark Chocolate Terrine with Espresso Cream, Hazelnut Crème Anglaise, Toasted Hazelnuts**

Wine House Tiramisu*

Crème Caramel

Bon Appétit

The Wine House Team

**Contains (or may contain) raw or uncooked ingredients.*

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

***Contains Nuts*

For your convenience 20% Gratuity will be automatically added to parties of 6 or more.