

# THE WINE HOUSE™

*Fairfax City Restaurant Week*

## *Dinner Menu*

May 24<sup>th</sup> – 29<sup>th</sup>

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

No sharing or substitutions

## *Appetizer*

Gazpacho

*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*

Braised Pork Belly

*Rosemary Demi, Butternut Squash Purée*

## *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

*Basil Aioli, Side Salad, Pommes Frites*

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 Short Ribs

*Chipotle Demi-Glace, Mashed Potatoes, Haricot Vert*

Spring Risotto

*Asparagus, Haricot Vert, Parmesan, Champagne Cream*

## *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.*