

THE WINE HOUSE™

Fairfax City Restaurant Week Lunch Menu

September 14th – 20th

(\$20/person - Please choose one item from each course)

No sharing or substitutions

Appetizer

Smoked Salmon Tapas*

Zucchini Coulis, Caper & Shallots, on Crostini

Asparagus Soup

Basil Virgin Olive Oil, Parmesan Crostini

Mixed Green Salad

Bibb Lettuce, Belgian Endive, Cucumber, Tomatoes, Champagne Vinaigrette

Roasted Red Beets

Garlic & Parsley Olive Oil, Orange, Feta Cheese

Main

Prince Edward Island Mussels

Bleu Cheese and Bacon Cream Sauce, Parmesan Crostini

Chipotle Rubbed Ahi Tuna*

Mango & Corn Salsa, Basil & Harissa Oil

Belgian Endive and Bleu Cheese Salad**

Honey-Lemon Vinaigrette, Walnuts, Parmesan Crostini, with a Fried Egg on Top

Organic Cheeseburger*

On Brioche with Provolone, Basil Aioli and Pommes Frites

Wine House Chop Salad with Champagne Vinaigrette

Roasted Chicken Breast: *With Applewood Smoked Bacon and Wild Mushrooms*

Flat Iron Steak*: *With Bleu Cheese, Caramelized Onions, Tomato and Cucumber*

Salmon*: *With Asparagus, Cucumber, Caramelized Onions and Capers*

Wild Caught Gulf Shrimp Warm Salad

Thyme, Spinach, Vegetable Medley and Couscous

Steak Frites*

Flat Iron Steak, Pommes Frites, Black Peppercorn Cream Sauce

Vegetarian Omelet

Asparagus, Spinach and Sundried Tomato with Parmesan Cheese and Roasted Potatoes

Summer Risotto

Champagne Cream, Asparagus, Haricot Vert, Parmesan

Dessert

Dark Chocolate Terrine, 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.