



Kitchen & Wine Bar

Valentine's Day 2009

Beginnings

Roasted Tomato & Lamb Soup, Orzo
Crispy Atlantic Calamari, Lemon-Garlic Aioli
House-Made Salmon Cake, Spinach, Tzatziki
Grilled Greek Halloumi Cheese, Ouzo, Oregano, Lemon, Herbed Flat Bread
Fra' Mani Natural Salami & Mortadella Charcuterie, Spanish Mahon, Artequeso Manchego, Olives
Double # Farm Braised Pork Empanadas, Roasted Tomato, Caramelized Onion, Manchego Cheese
Prosciutto di Parma Bruschetta, Fresh Mozzarella, Basil Oil, Parmigiano Reggiano
Orzo's Caesar, Parmigiano Reggiano, Garlic Croutons
Roasted Beets, Laura Chenel Chevre, Organic Greens, 3 Citrus Vinaigrette

Entrees

Shenandoah Valley Organic Angus Beef & Pork Bolognese
Simmered Tomato Sauce, Herbs, Garlic, Red Wine
"Organic Butcher" Italian Sausage, Spinach, Roasted Tomatoes, Ricotta
Atlantic Wild Caught Shrimp Scampi, Tomatoes, Crushed Red Pepper, White Wine, Garlic, Lemon
Fresh Pumpkin Ravioli, Zucchini, Cranberries, Pine Nuts, Vegetable Nage, Parmigiano Reggiano
Yia Yia's Crispy Chicken, Parmigiano Reggiano Mashers, Grilled Zucchini
Meyer Ranch Sirloin Steak, Yukons, Roasted Peppers, Caramelized Onions, Kalamata-Feta Butter
Red Wine Braised Lamb, Roasted Tomatoes, Israeli Cous Cous, Parmigiano Reggiano
Pan Seared Ahi Tuna, Roasted Tomato-Braised Fennel Croquette, Wilted Spinach, Pomegranite Roti
Pan Roasted Herb-Dijon Crusted Salmon, Zucchini-Tomato-Orzo Pilaf
Pan Seared Day Boat Scallops, Butternut Squash-Chevre Risotto, Cardamom-Cinnamon Butter

Dessert

Semi Sweet Chocolate Pot de Crème, Kahlua Whipped Cream, Shaved Chocolate
Italian Citrus Cake, Cointreau & Orange Juice Reduction, Whipped Cream
Warm Local Apple, Cranberry & Walnut Galette, Vanilla Gelato

Forty dollars per person

Twenty Percent Gratuity will be added to all parties

"One cannot love well, if one has not dined well."

~ Virginia Woolf, "A Room of One's Own"