

## Richmond Restaurant Week Spring 2014 – April 24<sup>th</sup>, 25<sup>th</sup> & 26<sup>th</sup>

### Choice of Starter

Manakintowne Salad / Goat Cheese / Pickled Radish / Candied Pecans / Fig Vinaigrette

P.E.I. Mussels / Garlic / Surry Sausage / White Wine / Butter / Pecorino / Grilled Bread

Curry Fried Oysters / Pickled Vegetables / Tonnato Sauce

Duck Liver Pate / Apricot Jelly / Pistachios / Crostini

White Bean Stew / House Bacon / Parsley Oil

### Choice of Main Course

Free Range Chicken Tagine / Apricot / Olives / Moroccan Spices / Couscous

Jumbo Lump Crabcakes / Fried Green Tomatoes / Pimento Cheese / Arugula

Braised Beef Short Ribs / Turnip Mash / Black Garlic Broth / Local Mushroom

Crispy Skin Rockfish / Grilled Romaine / Focaccia Crouton / Bagna Cauda / Sous Vide Egg

Twin Oaks Tofu Pad Thai / Rice Noodles / Baby Bok Choy / Egg / Bean Sprouts / Peanuts

### Choice of Dessert

Tres Leches / Coconut Sorbet / Fresh Fruit

Chocolate Pate / Whipped Cream / Raspberry Sauce

Saffron Buttermilk Pie / Blueberry Elderflower Cream

\*These items may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.