

# 2018 Loudoun County Restaurant Week

Three Course Dinner \$35\*\*  
(Offer cannot be split between guests.)

## First Course

*Choose One Appetizer*

### Cheese & Meats

Pick any Three – 13

CHEESE - Drunken Goat / Moody blue / Red Dragon Cheddar

CHARCUTERIE – House made Lomo / Prosciutto / Long Stone Farm Cacciatore

#### **CRAB AND CORN SOUP** 8

Local corn / pickled local peppers / Maryland lump crab meat

#### **BEEF TARTARE\*** 10

Pecorino / quail egg / raisin mostarda / pickled shallot / house-made salt vinegar chips / beer mustard / pickled shallot aioli

#### **FRIED GREEN TOMATOES** 8

504 Sauce / micro scallions

#### **BOURBON BUTTER MUSSELS** 10

Fried leeks / braised collards / focaccia toast

#### **HEARTH SALAD** 13

Local head lettuce / bacon / dried cranberries / pickled red onion / maple gastrique / blue cheese dressing / candied walnuts

#### **WARM BRUSSELS SPROUT SALAD** 12

Whole grain mustard vinaigrette / pine nuts / pecorino / segmented oranges

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## Second Course

*SELECT ONE ENTRÉE (SUPPLEMENTS MAY APPLY)*

#### **FETTUCINE AND MEATBALLS** 18

House-made fettuccini / red sauce / beef and pork meatballs

#### **SUMMER CRAB RISOTTO** 21

Saffron risotto / crab / peas / summer squash / zucchini / baby fennel / herbs / pecorino

#### **DAY BOAT SCALLOPS\*** 27 (\$5 supplement)

Basil ricotta tortellini / local shiitake mushrooms / pine nuts / arugula / herb butter sauce

#### **HEARTH ROASTED HALIBUT\*** 26

Charred summer beans / roasted cherry tomatoes / fresh radishes / local greens / almonds / lemon dressing

### COOK'S CORNER

**MARINATED BONE-IN LAMB CHOPS\*** 38 (\$14 SUPPLEMENT) CREATED BY FRASIER LINDE (\$16 supplement) Herb roasted new potatoes / sautéed lacinato kale / roasted fennel / Asian pear gastrique / fennel and pear salad

### BUTCHERS CUTS

#### **ROASTED DUCK BREAST\*** LOCAL BERRY GASTRIQUE 23

HUDSON VALLEY, NEW YORK

#### **8OZ FILET MIGNON\*** WK STEAK SAUCE 39 (\$15 SUPPLEMENT)

ROSEDA FARM MONKTON, MD, BLACK ANGUS CATTLE, GRASS FED & GRAIN FINISHED, 25 DAY DRY AGED

#### **12OZ TRI TIP STEAK\*** CHEF'S CAJUN SEASONING 27

ROSEDA FARMS MONKTON MD, BLACK ANGUS CATTLE, GRASS FED & GRAIN FINISHED 14 DAY DRY AGED

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## THIRD COURSE

*SELECT ONE DESSERT*

#### **FLOURLESS CHOCOLATE CAKE** 9

DARK CHOCOLATE GANACHE / HIBISCUS CRYSTALS / CRÈME CHANTILLY / SEA SALT

#### **SUMMER BERRY CHESS BAR** 9

LOCAL SEASONAL BERRIES / POWDERED SUGAR / VANILLA ICE CREAM

#### **BLACKBERRY PANNA COTTA** 9

COCONUT-BASIL CRÈME ANGLAISE / TOASTED MERINGUES / ALMONDS / MICRO SORREL

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