



## PRIX FIXE FOUR-COURSE DINNER

*requires entire table participation*

glass of sparkling wine, appetizer, soup or salad, entrée and dessert | 90 per person

### APPETIZER

crudo | *seasonal fish, sun-dried tomato vinaigrette, ciabatta tuile, pine nuts, fresh herbs, sea salt* | 20

virgina crab cake | *remoulade, corn relish, arugula* | 22

🌾 bison carpaccio | *fried capers, parmesan, blueberries, fennel, radish, petite greens* | 20

### SOUP OR SALAD

*choose one for prix fixe dinner*

lobster bisque | *lobster knuckle, crème fraîche, caviar, tarragon oil* | 16

🌾🌿 heirloom tomato salad | *burrata, basil coulis, evoo, sea salt* | 16

🌾 trout & apple salad | *petite greens, white apple purée, apple batonnettes, candied almonds, green apple vinaigrette* | 18

🌾🌿 mixed tender greens | *tomato, watermelon radish, cucumber, citrus vinaigrette* | 14

### MAIN

*suggested virginia wine pairings below each entrée, selected by our in-house sommelier, available for an additional 16 per glass*

🌾 cast iron-seared filet mignon | *asparagus, pommes purée, charred pearl onion, bordelaise* | 60  
*gabriel archer reserve red blend*

chicken a la vendemmia | *israeli couscous pilaf, parsnip purée, sautéed spinach, roasted grapes, grape jus lie* | 38  
*barboursville pinot grigio*

🌾 allegheny trout almondine | *haricots vert, marble potatoes, lemon beurre noisette, red grapes, pickled red onion* | 40  
*michael shaps petit manseng*

🌾 bouillabaisse | *sea bass, crab claw, littleneck clams, mussels, citrus saffron nage, baby fennel, heirloom tomatoes* | 52  
*michael shaps petit manseng*

🌾🌿 brown butter cauliflower steak | *cauliflower almond coulis, king trumpet mushrooms, sautéed spinach, almonds, blis elixir* | 34  
*early mountain five forks white blend*

### DESSERT

*choose one*

🌿 homestead gold brick | *liquid chocolate, homestead creamery vanilla ice cream, golden pecans* | 12

crème brûlée | *french custard, madagascar vanilla, fresh berries* | 14

🌿 campfire s'more | *graham cracker sponge cake, milk chocolate mousse, torched homemade marshmallow, chocolate sauce, vanilla bean ice cream* | 14

Gluten-friendly bread available upon request

🌾 Gluten-Friendly    🌿 Vegetarian    🌿 Vegan

\*This item is served raw, undercooked or cooked to order. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.  
Please notify us of any food allergy.

20% service charge for groups of 6 or more will automatically apply