

THE LOCAL GRADUATION WEEKEND 2024

APPETIZER

SHRIMP SAUTÉED

with garlic and white wine with sauce romesco over
VA grits with toasted almond aioli

MIXED GREEN SALAD

with fresh goat cheese, with heirloom cherry tomatoes, marinated cucumbers,
pine nuts, garlic bread crumbs and Balsamic-basil vinaigrette

MAIN COURSE

GRILLED BEEF TENDERLOIN

with roast garlic mashed potatoes, asparagus a
blackberry-pomegranate Demi-glacé

SESAME CRUSTED SALMON

with Korean BBQ glaze, edamame rice pilaf and citrus-ginger slaw

CRISPY FRIED CHICKEN BREAST

with pimento cheese mac n cheese, buttermilk-garlic mousse line,
and two preparations of collard greens

ACORN SQUASH

stuffed with mixed grains, pistachios and tomatoes served with
braised local greens and saffron aioli

DESSERT

FLOURLESS CHOCOLATE CAKE

with seasonal accompaniments

SEASONAL CHEESECAKE

\$65 per person plus
tax + 20% service charge

Children's meal available for
children 12 and under.

Please notify your server of any
dietary restrictions.

Menu subject to change based on availability

