

ENTRÉES

(entrées with 2 prices may be plated as full or petite portions)

KABAYAKI-GLAZED SALMON "BENTO BOX"

8 or 4 oz fillet, Chef's Daily Selection of Sushi and
Dim Sum with Wok Flashed Vegetables \$24 / \$14

MARYLAND JUMBO LUMP CRABCAKES

Summer Vegetable Julienne, Mashed Potatoes,
Ligurian Tomato Butter Sauce \$33 / \$20

BRAISED LAMB SHANK (MORRIS FARMS, LEXINGTON VA)

Roasted Garlic Jus, Fava Beans, Tempura Onion Rings \$26

ASIAN BBQ GLAZED DUCK BREAST

Japanese Fried Rice, Wok Vegetables, Crisp Roti and Mango Chutney \$26

BISTRO ROAST POULET ROUGE CHICKEN BREAST

Pommes Ecrasse, Toasted Walnuts and
Smoked Bacon Braised Collard Greens \$24 / \$14

CHATEAUBRIAND AND TRUFFLE SCENTED DIVER SCALLOPS

*Wellington Style baked in Puff Pastry with Mushroom Duxelle,
Sea Scallops baked en Cocotte, Red Wine Béarnaise and Asparagus \$38*

FILET MIGNON OF BEEF TENDERLOIN

Oregon Blue Cheese Gnocchi, Fava Beans, Armangac Demi-Glaze \$35 / \$23

"STEAK FRITTES"

Prepared in the French Tradition...Thick Cut Prime Grade Sirloin
crusted with Feur de sel, Bistro Cut Fries \$26 / \$17