

March 9, 2010

Mezzethakia: Traditional Greek Spreads \$7.00 Sampling of Extra Virgin Olive Oils \$5.00

Appetizers

Barbequed Shrimp with Artisanal Grits
\$9.00

Charcuterie Plate:

Duck Liver Mousse, Duck Rillettes,
Prosciutto di Parma, Sopressata,
Housecured Lomo, and Pickled Lamb's Tongue
\$12.00

Fried Rappahannock Oysters with
Red Onion Escabeche and Tarter Sauce
\$10.00

Salt Cod Brandade with Geata Olives,
Young Parsley and Tomato
\$10.00

Taco de Lengua
with Guacamole and Corn Tortillas
\$9.00

Albondigas de Cabra with a Grilled Vegetable Salsa,
Sheep's Milk Cheese and Tortilla Chips
\$9.00

Broiled Alaskan King Crab Leg
with Prosciutto, Butter, Parmesan,
and Lauren's Parker House Rolls
\$18.00

Veal Sweetbreads
with Catalan Spinach
\$10.00

Soups and Salads

Romaine Lettuce with Beets,
Chicharrones, Peppadew Peppers,
and a Creamy Feta Dressing
\$11.00

Mixed Green Salad with Sherry Vinaigrette
\$6.95

New Orleans Gumbo with Alaskan Crab,
Andouille Sausage, and Gulf Shrimp
\$10.00

Roasted Beets, Pomegranate, Walnuts, Frisee,
Baby Arugula, and a Mustard Seed Dressing
\$9.00

Black Bean Soup with Sour Cream
\$8.00

Main Courses

Muscovy Duck Breast with Eastern Spices, Chestnut Puree, Bok Choy, Mango, Foie Gras,
and an Aromatic Duck Reduction \$34.00

Roasted Rabbit Loin with Yukon Gold Mashed Potatoes, Green Beans, and Mushroom Gravy
\$22.00

Alaskan Weathervane Scallops with Snow Peas, Beets, and a Dill-Grapefruit Beurre Blanc
\$29.00

Pennsylvania-raised Veal Liver with Yukon Gold Potato Gratin, Broccoli, and a Green Peppercorn Cream
\$16.00

Banded Rudderfish fillet with Piquant Spices, Mirliton, Black-eyed Peas, Bacon, Red Onion Escabeche,
and a Crab-Old Bay Cream \$27.00

Pennsylvania-raised Goat, slow-roasted, with stewed Eggplant, Spinach-Basmati Pilaf,
and grilled Flat Bread \$27.00

New Frontier Bison Brisket with Spaetzle, Carrots, Brussels Sprouts, Pearl Onions, Cremini Mushrooms,
and a Stroganoff Sauce \$25.00

Whole Mediterranean Dorade with roasted Fingerling Potatoes, sautéed Bok Choy, Aioli,
Lacanian Olive Oil and Sea Salt \$32.00