



Fairfax City Restaurant Week

Dinner Menu

February 27th – March 8th

(\$40/person - Choose Two – Please pick an Entrée and either an Appetizer or Dessert)

No sharing or substitutions

Restaurant Week Menu is Dine-In Only. Not available for Take-Out

Appetizer

Butternut Squash Bisque

Harissa Oil, Parmesan Crostini

Roasted Red Beets

Garlic & Parsley Olive Oil, Orange, Feta Cheese

Smoked Salmon Tapas*

Zucchini Coulis, Caper & Shallots, on Crostini

Burrata & Poached Pear Salad

Arugula, Brioche Croutons, Walnuts, Balsamic Vinaigrette

Main

Braised Lamb Shank

Cannellini Beans with Chorizo, Rosemary Demi-Glace, Pee-wee Potatoes

Chicken Normandy

Braised Chicken Leg, Apple Cider & Brandy, Dijon Cream Sauce, Dutch Potatoes, Haricot Vert

Faroe Island Salmon Fillet*

Leek Beurre Blanc, Gnocchi, Sweet Potato Hash

Pork Tenderloin

Prosciutto & Olive Tapenade, Mashed Potatoes, Haricot Vert, Sherry Au Jus

Steak Frites*

Flat Iron Steak, Pommes Frites, Black Peppercorn Cream Sauce

Braised Boneless Short Ribs

Chipotle Demi, Mashed Potatoes, Roasted Brussel Sprouts with Bacon

Wild Mushroom & Butternut Squash Risotto

Butternut Squash Cream Sauce, Parmesan Tuille

Dessert

Dark Chocolate Terrine with Espresso Cream, Hazelnut Crème Anglaise, Toasted Hazelnuts**

Wine House Tiramisu*

Passionfruit Crème Brulee

Bon Appétit

The Wine House Team

**Contains (or may contain) raw or uncooked ingredients.*

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

***Contains Nuts*

For your convenience, 20% Gratuity will be automatically added to parties of 6 or more.

We impose a surcharge on credit card transactions that are not greater than our cost of acceptance (3%)

We do not surcharge debit cards or cash transactions.