



Fairfax City Restaurant Week

Dinner Menu

August 20th – 30th

2 courses -- \$38/person or 3 courses -- \$45/person - No sharing or substitutions
Restaurant Week Menu is Dine-In Only. Not available for Take-Out

Appetizer

Gazpacho
Basil Olive Oil, Parmesan Crostini
Roasted Red Beets
Garlic & Parsley Olive Oil, Orange, Feta Cheese
Smoked Salmon Tapas*
Zucchini Coulis, Caper & Shallots, on Crostini
Burrata & Peach Salad
Arugula, Brioche Croutons, Balsamic Vinaigrette

Main

Chicken Piccata
Tuscan Cream Sauce, Sautéed Spinach, Sundried Tomato, Caper, Pommes Frites
Braised Lamb Shank
Cannellini Beans with Chorizo, Rosemary Demi-Glace, Pee-wee Potatoes
Faroe Island Salmon Fillet*
Gnocchi, Sweet Potato Hash with Bell Peppers, Leek Beurre Blanc
Pork Schnitzel
Pan-Fried, Cranberry Chutney, Mashed Potatoes, Mixed Green Salad, Lemon Wedge
Steak Frites*
Flat Iron Steak, Pommes Frites, Black Peppercorn Cream Sauce
Prince Edward Island Mussels*
Bleu Cheese & Bacon Cream Sauce, Parmesan Crostinis
Summer Risotto
Asparagus, Haricot Vert, Champagne Cream Sauce, Parmesan Tuille

Dessert

Dark Chocolate Terrine, Strawberry Coulis, Whipped Cream
Wine House Tiramisu*
Crème Caramel

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.