



Chef's Tasting Menu

VIRGINIA'S BLUE RIDGE RESTAURANT WEEK

SEPTEMBER 12-20, 2026 | \$60

AMUSE

Beetroot Honeycomb Crisp

*Crème Fraiche Mousse, Bee Pollen,
Carrot Hot Honey*

1ST COURSE

CHOICE OF 1

Celery Root & Cauliflower Soup

Leek Oil, Toasted Hazelnut

Fluke Ceviche

*Fresno Pepper, Jackfruit, Shiso, Yuzu
Passionfruit Emulsion*

Watermelon Salad

*Summer Greens, Gorgonzola Cheese,
Toasted Pine Nuts, Pickled Cassava,
Blackberry Hibiscus Vinaigrette*

2ND COURSE

CHOICE OF 1

Rabbit Roulade

*Grilled Okra, Haricot Verts, Roasted Heirloom
Tomato, Rabbit Jus*

Spiced Apple Pork Tenderloin

*New Potato Cake, Sauteed Broccoli
Rabe, Black Garlic Puree*

Roman Bean Ragout

*Grilled Radicchio, Fall Harvest
Tomatoes, Celery Root, Roasted Butternut Squash,
Fennel Fronds*

3RD COURSE

Rhubarb Cremeux

*Hedge Basil, Candied Walnuts, White
Chocolate Glaze*

