



AUGUST 23

1600 DUKE STREET, ALEXANDRIA VIRGINIA 22314, 703.683.6313

FIRST COURSE CHOICE

Traditional Caesar salad

Asian Salad: mesclun greens, mint, tart apple and peanuts with ginger dressing

Soup of the day

ENTREE CHOICE

VIRGINIA BROOK TROUT

Fresh Virginia Trout fillets rolled in French mustard and herbed bread crumbs
sautéed in olive oil and served
over Jasmine rice with a lime beurre blanc

PASTA LAPORTA

Penne pasta with Italian sausage in a lightly spiced tomato sauce
with red and green peppers and fennel seed

SEARED SALMON FILLET GF

North Atlantic Maine salmon topped bleu cheese and mango salsa
served with asparagus and a sweet soy reduction

CHICKEN FETTUCCINE

Julienned chicken tossed in olive oil with sun-dried tomatoes, pine nuts
and Parmesan cheese

SEARED PORK SCHNITZEL

Tenderloin medallions seared golden brown with parmesan cheese
and a garlic, lemon, butter and white wine sauce

VEGAN WILD MUSHROOM PASTA V

Mixed mushrooms, spinach, red and green peppers, braised in olive oil and tossed with fresh herbs in penne pasta

CHICKEN TUSCAN STYLE

Boneless chicken breast
topped with tomato, mozzarella, and fresh basil
served over a bed of herb garlic linguini

DESSERT CHOICE

Pearl's old fashioned carrot cake

Chocolate bread pudding with crème anglaise

New York style cheese cake

Dine in \$55.00 per person