

## JANUARY 27 - FEBRUARY 2

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 berre 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

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

### Dine in \$40.00 per person No Substitutions on this menu