



## RAMW WINTER RESTAURANT WEEK DINNER

Monday, 1/27 – Sunday, 2/09

\$40 for 3-course Dinner | \$55 4-course Dinner  
| price per person || entire table must participate |  
| choose one(1) item from each course |

### First Course

#### **Endive Salad**

apple | walnut | blue cheese | white balsamic

#### **Crab Deviled Eggs**

crab salad | old bay | trout roe

#### **Mac & Cheese**

pipette pasta | aged cheddar | au gratin

#### **Appalachian Poutine**

house cut fries | smoked & chopped carolina style pork  
virginian cheddar curds | bbq gravy

### Bonus Course

(\$55pp option only)

#### **Fried Brussel Sprouts**

pomegranate | lemon yogurt | dill

#### **Smoked Trout Cakes**

kohlrabi & apple slaw | fingerling potato chips | dijon cream

#### **Long Island Duck Breast**

black pepper gnocchi | roasted pear | red cabbage | cassis

### Main Course

#### **Cauliflower Gratin**

white bean | rosemary | aged cheddar

#### **Seared Salmon**

french lentils | root vegetable matignon | creamed spinach | buerre rouge

#### **Pot Roast of Roseda Farm Beef**

potato puree | root vegetable | red wine jus

### Dessert

#### **Brown Butter Date Cake**

bourbon butterscotch | red delicious apple butter

#### **Dark Chocolate Espresso Mousse**

almond feuilletine | vanilla mascarpone

#### **Banana-Rum Icebox Cake**

roasted banana caramel | cinnamon graham