



Chefs Mike Lund & James Harris cordially invite you to join us
Friday & Saturday, February 12th & 13th, 2016 at seven o'clock in the evening
for our first winter dining series dinners.

Get settled in and mingle over
Rappahannock River Oysters a few ways & Sparkling Wine
followed by.....

this evening's tasting menu:

Smorgasbord

*Foie Gras Rilette | Shrimp Mousse | Ham Spiked Pimento
Biscuits, Cheddar Wafers, House Pickles, Marinated Olives & Shrooms*

Warm Sip of Curried Lobster Soup

Caramelized Endive & Charred Brussel Sprout Salad
Lemon Vinaigrette, Candied Pecans, Crispy Shallot & Blue Cheese

Truffled Mac n' Ham n' Cheese

House Pappardelle, Italian Winter Truffle, Benton's Ham

Surf & Turf

*Butter Poached Maine Lobster & Braised Beef Short Rib
Risotto Milanese, Baby Bok Choy, Gremolata*

Dessert Bar in Miniature

*Chocolate Raspberry Tart | Ginger Panna Cotta with Rice Wine Gele & Toasted Sesame
Clementine Spice Cake with Gelato | White Chocolate Mousse with Pineapple Curd*

***\$ One Hundred Thirteen Dollars per guest \$ (*inclusive of taxes & gratuity!)**

***4 varietal Wine Pairing \$35 surcharge.**

Vegetarian, Pescatarian & Gluten Free alternatives
available with **advance notification** upon reservation.

Reservation only. Space is limited. info@mikelundfood.com | (540) 649-GRUB