

# *Main Dining Room*

## Summer Dinner Menu 2010

### *First Course*

#### **Pave of Coriander Spiced Tuna 14**

*Ratatouille, Grilled Marinated Artichoke, Basil Oil and Olive Crostini*

#### **Smoked Salmon and Tender White Asparagus 14**

*Tea Smoked Salmon, Parmesan Tuille, White Asparagus Vichyssoise*

#### **Heirloom Tomato Duo 13**

*Artichoke and Tomato Terrine, Skyhawk Olive Oil Marinated Tomatoes,  
Camembert Cheese and Warm Brioche, Aged Balsamic Vinegar*

#### **Chilled Poached Black Tiger Shrimp Cocktail 15**

*Preserved Lemon and Petite Herb Salad*

#### **Country Fried Soft Shell Crab 15**

*Curry Fingerling Potato and Fresh Apple Salad, Pickled Red Onions,  
Micro Celery, Spicy Carrot Emulsion*

### *Second Course*

#### **Smoked Tomato Bisque 7**

*Fried Eggplant Croutons and Basil Chantilly*

#### **Roasted Chicken Consommé 9**

*Parisienne of Summer Vegetables, Petite Mushroom, and Smoked Duck*

#### **Crispy Hearts of Romaine Lettuce 12**

*Roasted Tomato Crouton, Imported Parmesan Cheese, Classic Caesar Dressing*

#### **Virginia Ham and Goat Cheese Strudel 12**

*Greenbrier Farm Lettuce, Raspberry Vinaigrette, Marinated Baby Tomatoes*

## *Main Course*

### **Pan Roasted Breast of Free Range Chicken 33**

*Fresh Tagliatelle Pasta, Blue Crab, Arugula, Greenbrier Farm Vegetables,  
Tarragon and Garlic Cream*

### **Wild Alaskan King Salmon 35**

*Green Asparagus and Stewed Leek Ragout, Cray Fish, Hand-Rolled Smoked Gnocchi,  
Champagne Butter Sauce*

### **USDA Prime Filet Mignon “Six Peppercorn au Poivre” 39**

*Greenbrier Farm Medley of Vegetables, Confit of Red Wine Onions,  
Dauphinoise Potato au Gratin, Cognac Beef Jus*

### **Pan Roasted Sea Scallops 39**

*Lemon Purée and Citrus Risotto, Shaved Fennel, Watercress, and Endive Salad,  
Spiced Pecans, Frothy Orange and Olive Oil Jus*

### **Composition of Veal and Lobster 40**

*Sautéed Veal Medallion, Butter Poached Lobster Tail, Creamed Spinach  
Greenbrier Farm Vegetables, Lobster Enriched Risotto, Sauce Homard*

### **Pistachio Crusted Haas Avocado with Chevre Cheese 29**

*Tomato Jam, Greenbrier Farm Greens and Asparagus Salad, Ruby Grapefruit Supremes,  
Vanilla Grapefruit Vinaigrette*

### **“BLT” 37**

*Tender Beef Short Rib, Wilted Hearts of Romaine Lettuce, Southern Fried Green Tomato,  
Eggplant Caponata, Warm Grape Tomatoes, Mascarpone Polenta,  
Roasted Garlic Jus*

*Please refrain from using cell phones in Main Dining Room.*

*An automatic 20% gratuity is added to parties of 8 or more.*