

# VIRGINIA'S DARLING

Restaurant Week 2024  
40 | per person

## First Course

select one:

### Deviled Eggs (v)

### Charred Medjool Dates (v)

olive oil and smoked salt

### Bibb Lettuce Stack (v)

green goddess, pistachio, parmesan

---

## Second Course

select one:

### Sole Munière

sole, brown butter, parsley, capers, lemon

### Bolognese

thicc-cut spaghetti, slow cooked sauce, parmesan

### Mushroom Ragu (v)

black pepper rigatoni, mushroom cream sauce, breadcrumb, parmesan

### New York Strip

(\$20 supplement)

14oz prime, cipollini onions

---

## Dessert

select one:

### Chocolate Mousse

peanut butter powder, chocolate pearls

### Spice Cake

cream cheese frosting, candied ginger, thyme

### Cheese and Chocolate

chef's selection, crostini, fruit, chocolate

---

**Sommelier Wine Selections \$40**

**Bartender Cocktail Specials \$10**

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# VIRGINIA'S DARLING

Restaurant Week 2024  
40 | per person

## First Course

select one:

### Deviled Eggs (v)

### Charred Medjool Dates (v)

olive oil and smoked salt

### Bibb Lettuce Stack (v)

green goddess, pistachio, parmesan

---

## Second Course

select one:

### Sole Munière

sole, brown butter, parsley, capers, lemon

### Bolognese

thicc-cut spaghetti, slow cooked sauce, parmesan

### Mushroom Ragu (v)

black pepper rigatoni, mushroom cream sauce, breadcrumb, parmesan

### New York Strip

(\$20 supplement)

14oz prime, cipollini onions

---

## Dessert

select one:

### Chocolate Mousse

peanut butter powder, chocolate pearls

### Spice Cake

cream cheese frosting, candied ginger, thyme

### Cheese and Chocolate

chef's selection, crostini, fruit, chocolate

---

**Sommelier Wine Selections \$40**

**Bartender Cocktail Specials \$10**

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness