



First Course Selections

◆ *A Mélange of Spicy Big Eye Tuna
with Mango, Avocado, Crispy Shallots and Sake-Yuzu
Sorbet

Chilled Petals of Veal Tongue Ravigote with Fresh
Horseradish

◆ Carpaccio of Herb Crusted Baby Lamb with Caesar
Salad Ice Cream

Chilled Maine Lobster in Sherry Vinaigrette with
Avocado, Grapefruit, and Crispy Lotus Root

V Beet Fantasia: Three Varieties of Roasted Beets, Beet
Mousse
and Citrus Salsa

A Tin of Sin: American Ossetra Caviar with a Crab and
Cucumber Rilette
(\$24 Supplement)

V Indicates Vegetarian Selection

* Indicates Vegetarian Option Available

◆ Indicates Uncooked Preparation

Second Course Selections

A Marriage of Hot and Cold Foie Gras with Sauternes Jelly
and House Made Fig Marmalade

* Spinach and Cheese Filled Ravioli with Molten-Gold
Center
(with Shaved White Italian Truffles, \$35 Supplement)

A Duet of Maryland Crab Cakes with Sweet Corn Salsa,
Tartar Sauce and
Tomatoed Béarnaise

*Macaroni and Cheese with Virginia Country Ham and
Shaved Black Truffle

Maine Diver's Scallop Sautéed with Capers, Brown Butter
and Lemon
with Tiny Tomato Gnocchi

▼ Indicates Vegetarian Selection

* Indicates Vegetarian Option Available

◆ Indicates Uncooked Preparation

Main Course Selections

Pan Roasted Maine Lobster with Braised Baby Bok Choy in a
Fragrant Coconut Sauce Perfumed with Lemon Grass

Prosciutto Wrapped Loin of Veal on Celery Root Purée with Black
Truffle Sauce

Line Caught Halibut Poached in Olive Oil on Vanilla Scented
Local Silver Queen Corn Succotash with Baby Shrimp

Mustard-Crusted Elysian Fields Rack of Lamb with Minted
Artichoke Ravioli,
Chanterelle Mushrooms and Marinated Local Cherry Tomatoes

V Potato Pierogi with Roasted Garlic and Marinated Porcini
Mushroom Sauté

Curry Dusted Veal Sweetbreads with Homemade Apple Sauce,
Virginia Country Ham
and Pappardelle Pasta

Pepper Crusted Tuna Pretending to be a Filet Mignon,
Capped with Seared Duck Foie Gras on Charred Onions
with a Burgundy Butter Sauce

Beef Two Ways: A Pecan Crusted Barbequed Short Rib
Paired with a Miniature Filet Mignon Wrapped in Swiss Chard

Medallions of Rabbit Loin Wrapped in House Cured Pancetta
Surrounding a Lilliputian Rabbit Rib Roast Resting on a Pillow of
Rutabaga Purée

V Artichoke Filled Cappelletti (Little Pasta Hats)
with Braised Artichokes Perfumed with Mint

Today's Tasting Menu

A Tin of Sin: American Ossetra Caviar with a Crab and
Cucumber Rilette

Haton et Fils, Champagne, Blanc de Blancs, Damery, Brut, France (N.V.)

A Quartet of Island Creek Oyster Slurpees

Nicolas Ulacia e Hijos, Getariako Txakolina, País Vasco, Spain (2007)

Maine Diver's Scallop Sautéed with Capers, Brown Butter and
Lemon

with Tiny Tomato Gnocchi

Bodegas Laukote, Viura, La Rioja, Spain (2008)

Potato Wrapped Tuna Wellington with Caponata Ravioli and
Sauce Béarnaise

*Domaine Larue, St.-Aubin Premier Cru, Sur Le Sentier du Clou, Burgundy, France
(2005)*

Pan Seared Four Story Hill Farm's Pekin Duck Breast
on Butternut Squash Risotto with Caramelized Endive

Tardieu-Laurent, Châteauneuf-du-Pape, Cuvée Speciale, Rhône, France (2004)

Our Local Pear Bubble Tea

A Limoncello Soufflé with Lemon Ice Cream

Château de la Mulonnière, Coteaux du Layon, Beaulieu, Loire, France (2005)

Desserts

A Chocolate Mint Fantasy:
Our Mint Ice Cream Festooned with Chocolate Streamers

A Painter's Palette of Seasonal Sorbets

Hot Granny Smith Apple Tart with Buttermilk Ice Cream

A Chocolate Ménage à Trois:
Black Forest Mousse Bombe, Chocolate Crème Brûlée
and Bitter Chocolate Soufflé

A Checkerboard Terrine of Pistachio and White Chocolate
Ice Cream
with Blackberry Sauce

Our Southern Butter Pecan Ice Cream Sandwich with Hot
Caramel Sauce

Seven Deadly Sins:
A Sampling of Seven of Our Most Decadent Desserts

A Selection of Today's Cheeses
(Just Ask for Faira the Cow)

Or
An After Dinner Drink

Updated October 21, 2009



Middle and Main Streets, Washington, Virginia 22747
TEL: (540) 675-3800 FAX: (540) 675-3100
www.theinnatlittlewashington.com

