

FALLMENU

Chef Meseret Crockett

FIRST COURSE

Carrot Coconut Soup
Carrots Roasted with Red Pepper and Red Onion and Finished with Coconut Milk

SECOND COURSE

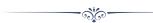
Duck Breast with a Black Cherry Sauce and Sherry Potatoes Puree and Haricots Verts

or

Halibut with French Ratatouille and French Pearl Potatoes

THIRD COURSE

Crepes with Chef-Made Caramel Ice Cream drizzled with an Orange Coulis



The three-course menu is available exclusively on Thursdays and Sundays for \$125 per person.

Alcohol, service charge, and taxes are additional. Seatings are offered at 6:30 PM and 7:00 PM by reservation only. Please call 804-438-6053 to reserve your table.