



A Taste of California

## VISIT ALEXANDRIA RESTAURANT WEEK

AUGUST 16 - 25, 2019

THREE COURSES | 35

### START

#### Summer Salad (VG)

*Mixed greens, quinoa, orange segments, roasted red beets with a lemon vinaigrette – healthy & delicious!*

#### Lentil-Cumin Chili (GF, VG)

*Hearty and packed with flavor – you wouldn't know it's meatless.  
Served with shredded cheese and scallions with a touch of crème.*

#### Cranberry and Almond Salad\* (GF)

*Mixed greens, dried cranberries, almonds, feta, and bacon tossed in red wine vinaigrette.*

### MAIN

#### Beef Bourguignon (GF)

*Demi-glaze, red wine, potatoes, carrots, cipollini onion, and linguini pasta. Winter's best dish.*

#### Petaluma Stuffed Chicken Breast (GF)

*Grilled chicken breast stuffed with artichoke, spinach, sundried tomatoes, mozzarella cheese and basil. Dreamy!*

#### Crab Stuffed Salmon (GF)

*Seared salmon stuffed with a blend of lump crab & veggies and a lemon caper sauce.  
Herbed rice and side of veggies too.*

#### Veggie Lasagna (VG, GF)

*Zucchini, squash, eggplant, ricotta cheese with béchamel and parmesan cheese. Yum!*

#### Walter's Paella^ (GF)

*Spanish rice dish highlighted with salmon, halibut, shrimp, mussels and chorizo.*

#### Pressed Duck Breast^ (GF)

*Pan seared Duck breast, with mushroom risotto and a strawberries/red wine reduction sauce*

### FIN

#### Tres Leche Cake

*Served with fresh berries.*

#### Key Lime Pie

*Walter's take on the classic. It's the best!*

#### Carrot Cake

*The classic with cream cheese frosting*

#### Port | Dessert Wine – 3oz. pour – your choice!

*Check out our NightCap Menu for amazing options.*

VG = Vegetarian    GF = Gluten Free    \* = Can be made VG

^ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

The (\*) items are served raw or undercooked or may contain raw or undercooked ingredients.

We produce dishes that include: tree nuts, cow's milk, egg, wheat, soy, shellfish and gluten. Please inform your server if you have any food allergies.



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## VISIT ALEXANDRIA RESTAURANT WEEK

AUGUST 16 - 25, 2019

SATURDAYS AND SUNDAYS 10:00AM – 3:00PM

### BRUNCH MENU | 15

#### START

Mimosa OR Bellini

*The classic start to a great brunch!*

*Sparkling wine with either orange or peach juice.*

Small Cranberry and Almond Salad (GF)

*Mixed greens, dried cranberries, almonds, feta, and bacon,  
dressed with sweet red wine vinaigrette.*

#### MAIN

Tater Tot Waffle^ – Two Styles – Both fabulous!

#1 – Crispy and cheesy, with carnitas and fried egg – your style^

#2 – Crispy goodness with smoked salmon and Tzatziki^

Prosciutto Benedict Hollandaise^

*Served with sunset salad and roasted new potatoes*

Veggie Omelet^ (VG)

*Grilled onion, spinach, mushrooms and goat cheese make a  
perfect brunch dish. Side salad and roasted new potatoes on the side.*

Huevos Rancheros^

*A California standard! Black beans, corn tortilla shell, fried egg with BBQ pulled  
pork topped with cilantro and cheddar cheese.*

Sonoma Cellar Burger^

*The classic burger with a bistro twist: cabbage and red onion in a Dijonaise vinaigrette,  
nutty Gruyere and tomato on a brioche bun. Chips and side salad too.*

Chicken California Tartine

*Open-faced Sammie of grilled chicken and avocado with  
fresh greens, pickled onions and shaved radishes. Chips and salad on the side.*

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inform your server if you have any food allergies.