



# RESTAURANT WEEK

January 16 - January 22, 2023 | \$45<sup>++</sup> Per Person

## FIRST COURSE

*Please Choose One*

### ROASTED VEGAN SWEET POTATO BISQUE

*Root Vegetables, Sweet Potato Relish, Tarnished Truth Bourbon Aged Maple Syrup* **GF V**

### COASTAL VIRGINIA SHE CRAB SOUP

*Lump Crab, Aged Sherry*

### SIMPLE GREEN SALAD

*Garden Salad Greens, Cucumber, Heirloom Baby Tomatoes, Radish, Cavalier "Signature" Honey Vinaigrette* **GF V**

### BABY ROMAINE CAESAR SALAD

*Baby Romaine Lettuce, Confit Tomato, Pickled Shallot, Parmesan Crisp, Brioche Crouton, Homemade Caesar* **V**

## SECOND COURSE

*Please Choose One*

### SIGNATURE BECCA CRABCAKE

*Roasted Marble Potatoes, Broccolini, Baby Carrots, Sweet Potato Puree, Fennel Pollen Scented Lemon Butter, Micro Cress*

### \*WOOD GRILLED SIXTY SOUTH SALMON

*Roasted Oyster Mushroom & Sunchoke Pearl Barley Risotto, Wilted Garden Kale, Sauce Choron, Salmon Roe*

### POMEGRANATE BBQ GLAZED SHORT RIB

*Pomegranate BBQ Glazed Short Rib, Goat Cheese Polenta Cake, Broccolini, Peas, Heirloom Tomato, Pea Cream* **GF**

### PAN-SEARED ALL-NATURAL CHICKEN BREAST

*House Made Fettuccine, Peas, Heirloom Tomato, Lardons, Meyer Lemon Pesto Emulsion, Crip Capers, Shaved Parmesan*

## THIRD COURSE

### DESSERT SAMPLER FOR 2

*Apple Cobbler Cheesecake, Becca Double Fudge Brownie, Chai Brulé*

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*Gold Key Holiday Dining Gift Cards and Certificates are Not Redeemable for Restaurant Week Menu.*

*\*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness. Please advise your server of any food allergens. ++ Tax and Gratuity not included in price.*

**GF** = Gluten Free **V** = Vegetarian