Virginia Beach
RESTAURANT WEEK
JANUARY 16-25, 2026

let's eat

3 courses $35

Appetizers Choose 1

BURRATA

BASIL-ROASTED RED PEPPERS, TOAST POINTS, EXTRA VIRGIN OLIVE OIL, & BALSAMIC

CRISPY PORK BELLY BITES

HOISIN-GLAZED PORK BELLY WITH PICKLED CHILIS OVER MIXED GREENS

PEI MUSSELS

PRICE EDWARD ISLAND MUSSELS IN WHITE WINE GARLIC SAUCE WITH TOMATOES, PARSLEY, & GRILLED BREAD

Main Course Choose 1

GREEK GEMISTA

RICE-STUFFED BELL PEPPERS WITH CAPERS, WALNUTS, TOMATO RAGU, DRESSED GREENS

CIOPPINO LINGUINE

FISH, SHRIMP, MUSSELS, & CALAMARI IN TOMATO WHITE WINE BROTH

AHI TUNA

FRESH AHI TUNA BLACKENED OR GRILLED WITH WILD RICE, SEASONAL VEGETABLES, & CHARRED PINEAPPLE SAUCE

TRUFFLE WAGYU BURGER

WAGYU BEEF, CARMELIZED ONIONS, GRUYERE, TRUFFLE AIOLI ON BRIOCHE. SERVED WITH FRIES

TRUFFLE FRIES +$2

Dessert Choose 1

CHEESECAKE SOUFFLE

WARM CHEESECAKE SOUFFLE WITH STRAWBERRY GASTRIQUE

CHOCOLATE MOUSSE CAKE

RICH CHOCOLATE MOUSSE CAKE WITH CHOCOLATE SAUCE & WHIPPED CREAM

SEASONAL BREAD PUDDING

Tastes & Traditions

★ A CULINARY CELEBRATION BY LAND AND BY SEA ★