



August 16th through August 22nd

\$35.10 per person

No substitutions. Tax, gratuity, and beverages are not included.

Make one selection from each of the following four courses.

Reserve your table for next week's

Extended Restaurant Week "Blind Tiger" Menu

\$25 per person

Three Course Tasting Menu

August 23rd through August 29th

COMPLIMENTARY BEVERAGE

Glass of Fox Brook Shiraz – *House Red Wine*

Glass of Fox Brook Sauvignon Blanc – *House White Wine*

Bottle of Sapporo Premium - *Japanese Lager Beer*

Ginger Pineapple Aqua Fresca – *non alcoholic punch*

COURSE ONE

Zataar Hummus with Ful

roasted garlic & zataar hummus
ful: braised fava beans,
garlic, tomatoes, lemon
naan bread

Sunomono Blue Crab Salad

salad of edamame, Chesapeake blue crab,
cucumber, asian greens,
pickled free range egg & soba noodles
with a rice vinegar dressing

COURSE TWO

Char Masala Lamb Kabobs

Virginia all natural lamb, charred local vegetables,
roasted coriander yogurt

Beijing Style Lacquered Duck

local Pekin duck, mandarin pancakes, scallions,
hoisin, cucumber, chili's

COURSE THREE

Pakistani Cinnamon & Ginger Striped Bass

sustainably raised striped bass, greens, and spiced
yogurt casserole, tamarind scented basmati rice

Afghan Lamb Qaubili

Virginia natural grass fed grilled lamb,
organic basmati rice, golden raisins, carrots,
cilantro yogurt sauce

Sultan's Steak

basil & pomegranate Chef's choice steak from
Virginia all natural farms,
Chef's garden tumeric garlic potato skewers,
tomato shallot relish

Indonesian Chicken "Rica Rica"

Shenandoah Valley free range organic chicken,
red chili marinade, local pickled vegetables,
jasmine rice

COURSE FOUR

Chilled Local Melon & Mint Soup

cardamon cookie, raw honey cream dollop

Espresso & Cocoa Profiterole

Mandarin pastry cream, five spice ganache drizzle