



TASTING MENU

Please select one dish from each category

STARTERS

BISTRO SALAD

our house salad of crisp baby greens, fire-roasted tomatoes, cucumbers, red onion, croutons, Feta cheese, & Bistro vinaigrette

CLASSIC CAESAR SALAD

with garlic croutons and shaved Parmesan-Reggiano

HARICOTS VERTS "FRIES"

with a citrus aioli dipping sauce

SHRIMP TEMPURA

with a hoisin tamari dipping sauce

CRISPY FRIED OYSTERS

with a lemon parsley aioli

DESSERTS

CARAMEL OR CHOCOLATE SUNDAE

KEY LIME PIE

beverages, gratuity, and tax are not included in the \$20 price.

ENTREES

GRILLED FLAT IRON STEAK

grilled and sliced all-natural tender blades of steak with marinated and grilled portobello mushroom and thyme demi-glace, served with haricots verts and mashed potatoes

CRISPY FRIED OYSTERS

with a lemon parsley aioli, haricot verts, and Bistro mashed potatoes

BISTRO BACKFIN CRABCAKE

with a citrus parsley aioli, haricots verts, and Bistro mashed potatoes

CHICKEN ANGEL HAIR PASTA

organic chicken, wild mushrooms with gorgonzola, sun-dried tomatoes, and pecorino

GRILLED HOISIN-APPLEJACK PORK TENDERLOIN

hoisin & brandy marinated pork tenderloin with gingered cranberry applesauce, haricots verts, and mashed potatoes

TEMPURA SEA SCALLOP & BASIL SHRIMP

served with wilted spinach and mashed potatoes

GRILLED PORTABELLO "FILET"

served with goat cheese, wilted spinach, roasted red peppers, and mashed potatoes

VIRGINIA
IS FOR
LOVERS



Halifax County
Restaurant
Week 2017

DISCOVER. DINE. DELIGHT.