



# *DC Restaurant Week*

*January 9<sup>th</sup> – 15<sup>th</sup>*  
**\$35 PRIXE FIXE MENU**  
*(Choose One from Each Course)*

## *First Course*

Mixed Green Salad

*With fresh Cucumber, Grape Tomato, Mozzarella and White Balsamic Vinaigrette*

Soup du Jour

*Asparagus Soup with Basil Virgin Oil*

Fossil's Famous Corn Fritters

*With Jalapeño Coulis*

Poached Bosc Pear Salad

*With Arugula, Fig Chutney and Goat Cheese*

Prince Edward Island Mussels

*With Red Verjus, Shallots, Garlic and White Wine*

## *Main*

Free Range Euro Cut Chicken

*With Garlic Mash, Haricot Vert and Demi*

Nature's Choice Braised Organic Pork Belly

*With Cheddar Gratin, Haricot Vert and Demi Glaze*

Salmon Filet Roasted with Garlic Bread Crumbs

*With Compote of Black Beans, Ginger and Roasted Red Peppers, finished with Aged Balsamic*

Clear Valley Farms Natural Filet Mignon\*

*With Garlic Mash, Asparagus and Demi Glaze*

Butternut Squash Risotto

*With Sage, Asparagus, Parmesan and Herbed Velouté*

Feta Stuffed Eggplant

*With Butternut Squash and Asparagus topped with Herbed Bread Crumbs*

# *Dessert*

White Chocolate and Sun-Dried Cherry Bread Pudding

*With fresh whipped cream and Strawberry*

Wine House Chocolate Terrine

*With Whipped Cream and Strawberry*

Crème Brûlée

*With Fresh Strawberry*

## *Bon Appétit!*

*The Team at The Wine House*

*\*Contains (or may contain) raw or undercooked ingredients.*

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