



DC Restaurant Week

January 9th – 15th

PRIXE FIXE MENU

Choose 2 of any course for \$17

Or Choose one from each course for \$20

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

Main

Quiche Wine House

With Mushroom and Bacon, served with a Side Salad

Crepes Santorini

With Spinach, Goat Cheese and Parmesan, served with a Side Salad and Cream Sauce

Wine House Bolognese

With Penne Pasta and French Baguette

Van de Rose Farms Organic Cheese Burger*

On Brioche with Basil Aioli and Fingerling Potatoes

Grilled Portobello Sandwich

With Roasted Red Pepper, Asparagus and Provolone on Brioche

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

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.