



## STAFFORD RESTAURANT WEEK SPECIAL MENU

October 14<sup>th</sup> – 23<sup>rd</sup> (excluding Mondays and Tuesdays)

### STARTERS: (Choose One)

#### KALE CEASAR

*Quails Egg | Brioche | Olive Tapenade | Aged Parmesan*

#### PAN SEARED DIVER SCALLOP

*Sweet Corn Grits | Stone Fruit Chutney | Salted Almond | Maple Muscato Reduction*

#### BUTTERNUT SQUASH BISQUE

*Candied Pecans | Spiced Chantilly*

### ENTREES: (Choose One)

#### PAN SEARED AIRLINE CHICKEN BREAST

*Sweet Potato Gnocchi | Roasted Chanterelles | Arugula | Cab Franc Shallot Jam*

#### 48 HOUR BRAISED SHORT RIBS

*Butternut Squash Risotto | Brown Butter Kale | Huckleberry Chutney | Natural Braising Jus*

### DESSERTS: (Choose One)

#### PUMPKIN CHEESECAKE

*Salted Caramel | Cocoa Nib | Spiced Chantilly | Candied Pecans*

#### FALL APPLE BREAD PUDDING

*Cinnamon & Sugar Brioche | Baked Apples | Granola Streusel | Vanilla Ice Cream*

### ***Restaurant Week Specials:***

\$20 Two course meal

\$25 Two course meal with wine (Includes half glass of perfectly paired Potomac Point Wines with each course)

\$25 Three course meal

\$34 Three course meal with wine (Includes half glass of perfectly paired Potomac Point Wines with each course)

**\*\*Reservations preferred, walk-ins taken based on availability\*\***

Reservations Line: 540.446.2251

Menu Subject to change