

NORTHERN VIRGINIA  
RESTAURANT WEEK '17  
- MARCH 20 - 27, 2017 -

PRODUCED BY



## ***Coopers Hawk Winery & Restaurants***

### **LUNCH - \$20.17 Pre-Fixe Menu:**

#### ***Appetizer***

Crab & Lobster Bisque  
Tortilla or Artisan Soup of the Day

#### ***Lunch-Sized Entrees***

##### ***The Leonard***

American Cheese, Caramelized Onion, Lettuce, Tomato, Signature Sauce

##### ***Dana's Parmesan-Crusted Chicken***

Tomato Basil Relish, Lemon Butter, Mary's Potatoes, Garlic Green Beans

##### ***Chicken Madeira***

Mushrooms, Fontina, Mary's Potatoes, Asparagus

##### ***Gnocchi Carbonara***

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce

##### ***Spaghetti & House-Made Meatballs***

Chef Matt's Favorite Pasta; Bucatini, Rich Tomato-Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil

##### ***Flatbread & Salad Combo:***

*Choice of:* Plain Ol' House, Caesar Pesto, Chopped Wedge AND

*Choice of:* Italian Sausage & Ricotta Dolce, Caprese, Carne Asada, Roasted Vegetable & Goat Cheese

**Maple, Mustard & Pretzel-Crusted Boneless Pork Chop**

Mary's Potatoes, Roasted Vegetables

**Soy Ginger Salmon**

Wasabi-Buttered Potatoes, Asian Slaw

**Dessert**

**Truffle of the Month:** White Chocolate Truffle or Dark Chocolate Truffle

**DINNER: \$35.17 pre-fixe Menu:**

Includes a glass of Cooper's Hawk Wine with meal:  
Your choice of Cooper's Hawk Red or Cooper's Hawk White

**First Course:**

**Roasted Beets & Goat Cheese**

Arugula, Candied Walnuts, Balsamic Glaze, Extra Virgin Olive Oil

**Caprese Flatbread**

Ripe Tomatoes, Mozzarella, Red Onion, Pesto, Basil, Balsamic Glaze

**Chicken Potstickers**

Sweet and Spicy Mustard, Ginger Soy Sauce

**Second course:**

**Dana's Parmesan-Crusted Chicken**

Tomato Basil Relish, Lemon Butter, Betty's Potatoes, Garlic Green Beans

**Spaghetti & House-Made Meatballs**

Chef Matt's Favorite Pasta; Bucatini, Rich Tomato-Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil

**Jambalaya**

Chicken, Shrimp, Andouille, Onions, Tomatoes, Peppers, Jasmine Rice

**Maple-Mustard Pretzel Crusted Pork**

Mary's Potatoes, Roasted Vegetables

**Third Course:**

**S'more Budino**

Caramel Custard, Valrhona Chocolate Mousse, Brown-Butter Toasted Graham Cracker

**Cooper's Hawk Chocolate Cake**

Valrhona Chocolate, Hazelnut Ganache, Vanilla Ice Cream

**Salted Caramel Crème Brûlée**

Fresh Berries, Flaky Sea Salt