



LUNCH MENU \$20

First Course

Select one of the following

Cup of Seasonal Soup

Field Greens

Romaine Caesar

Roasted Golden Beets and Goat Cheese

Second Course

Select one of the following

Bistro Steak

Sesame-Grilled Salmon Salad

Wood-Grilled Shrimp and Grits

Third Course

Mini Indulgence Dessert

WINE PAIRINGS ON REVERSE SIDE



TYSONS
RESTAURANT
WEEK 2020

OCTOBER 12-18



DINNER MENU \$40

First Course

Select one of the following

Cup of Seasonal Soup

Field Greens

Romaine Caesar

Roasted Golden Beets and Goat Cheese

Second Course

Select one of the following

Cedar Plank-Roasted Salmon

6oz Wood-Grilled Filet Mignon (8oz + \$5)

Caramelized Grilled Sea Scallops

Third Course

Mini Indulgence Dessert

WINE PAIRINGS ON REVERSE SIDE

Sparkling

	<u>5 oz</u>	<u>9 oz</u>	<u>btl</u>
Valdo Numero Uno, Italy NV	6.5	-	32.5
Riondo 'Spumante', Prosecco, Veneto, Italy NV	9.5	-	45
Jansz, Brut Rose, Tasmania Australia NV	12.5	-	62

White

	<u>6 oz</u>	<u>9 oz</u>	<u>btl</u>
Fruity			
Prum 'Essence' Riesling , Mosel, Germany '19	<u>10.5</u>	<u>16</u>	<u>42</u>
Emmolo Sauvignon Blanc , Napa '17	<u>9.5</u>	<u>14</u>	<u>38</u>
D'Aussieres Chardonnay , Pays d'Oc, France '18	<u>9</u>	<u>13</u>	<u>36</u>
Oaky			
Sea Sun by Caymus Chardonnay , CA '18	<u>12.5</u>	<u>19</u>	<u>50</u>
La Crema Chardonnay , Monterey '18	<u>13.5</u>	<u>20</u>	<u>54</u>

Red

	<u>6 oz</u>	<u>9 oz</u>	<u>btl</u>
Light			
Sea Sun by Caymus Pinot Noir , CA '18	<u>9.5</u>	<u>14</u>	<u>38</u>
Robert Hall Merlot , Paso Robles '17	<u>12</u>	<u>18</u>	<u>48</u>
Sierra Cantabria, Crianza Tempranillo , Rioja, Spain '16	<u>12</u>	<u>18</u>	<u>48</u>
Meiomi, Pinot Noir , CA '18	<u>16</u>	<u>24</u>	<u>64</u>
Bold			
Penfolds 'Max's' Cabernet Sauvignon , Australia, '17	<u>13.5</u>	<u>20</u>	<u>54</u>
The Prisoner, Proprietary Blend, Napa Valley, '18	<u>22.5</u>	<u>34</u>	<u>90</u>