

THE EBBITT ROOM

AT THE VIRGINIA



RESTAURANT WEEK

October 17 - 23

\$65

FIRST COURSE

FIG & WILD ARUGULA SALAD *speck ham, pomegranate, meyer lemon dressing*

BEACH PLUM FARM DEVEILED EGGS *chef's daily preparations*

GRILLED LOCAL OYSTERS *calabrian chili butter, pecorino romano, za'atar bread crumbs*

SECOND COURSE

MISO HALIBUT *legumes, carrots, black kale, lemon confit, shiro dashi*

HERITAGE PORK CHOP *white polenta, gremolata, blackberry-red wine reduction*

ROASTED CHICKEN *farm greens, sundried cherries, red onion, olives, naan bread, pan jus*

YELLOW COCONUT CURRY *coconut milk, ginger, turmeric, market vegetables, jasmine rice*

DESSERT

PUMPKIN CHEESECAKE *candied pumpkin seeds, chantilly, torched meringue*

RED-WINE POACHED PEAR *vanilla yogurt, autumn-spiced syrup*

HOMEMADE ICE CREAMS & SORBETS *seasonal selections*