

SIDECAR

DOWNTOWN ROANOKE RESTAURANT WEEK

JANUARY 19 - JANUARY 27

:::: THREE COURSES · \$45 ::::

∴ WINE PAIRING WITH ENTRÉE +\$10 ∴

CHOOSE ONE ITEM FROM EACH COURSE



SMALL PLATE

SALADE DE CHÈVRE CHAUD

goat cheese croquette, pears, walnut, leafy greens, honey-dijon vinaigrette

OYSTERS SIDECAR

white wine braised leeks, nueske's bacon, parmesan

ENTRÉE

STEAK AU POIVRE

creekstone angus coulotte, pommes aligot, peppercorn cream sauce, french beans

Wine Pairing :: Juan Gil Monastrell jumilla, spain; "floral notes, a touch of smoke with lingering dark ripe fruit"

MOUNTAIN TROUT

savory mushroom bread pudding, root vegetables, roasted tomato butter

Wine Pairing :: Domaine Laroque Chardonnay languedoc, france; "unoaked, aromas of red apple & white peach"

DESSERT

TIPSY LAIRD

raspberry, drambuie ladyfingers, custard (v)
contains alcohol

CHOCOLATE MARQUISE

double chocolate mousse, chocolate ganache, lemon zest (v)



:: vegetarian entrée option available by request ::

:: all items subject to availability, comparable substitutions may be used ::