



FLAVOR ON MAIN

CULPEPER DOWNTOWN RESTAURANT WEEK

OCTOBER 8 – 14, 2018

STARTERS

LOBSTER BISQUE

FINISHED WITH INFUSED CRÈME FRAICHE • MICRO GREENS

KALE, APPLE, PECORINO SALAD

CRISPY PROSCIUTTO • BALSAMIC DRIZZLE

CRISPY BUTTERNUT SQUASH SALAD

WITH WARM BACON VINAIGRETTE SET ON A BED OF HARVEST GREENS

ENTREES

LOBSTER BREAD PUDDING

ROASTED PICKLED CAULIFLOWER • SAFFRON INFUSED LOBSTER CONSOMMÉ • FRESH MAINE
LOBSTER CLAW • MICRO GREENS

BONE-IN TOMAHAWK RIBEYE (FOR 2) 16 OZ.

ROASTED SEASONAL ROOT VEGETABLE • DIJON JUS • TRUFFLE WHIPPED ROBUCHON POTATO

LEMON INFUSED ATLANTIC COD

SERVED ON A BED OF SAFFRON AND CARDAMOM INFUSED JASMINE RICE • PAN ROASTED
HARICOT VERT • ROASTED RED PEPPER COULIS

SEARED AIRLINE CHICKEN BREAST

STUFFED WITH HERBS AND SERVED ON A PESTO INFUSED PARMESAN RISOTTO • SUN DRIED
TOMATO PUREE AND MICRO HERBS

DESSERTS

FLAVOR'S FAMOUS BRÛLÉE CHEESECAKE

WHIPPED CRÈME • FRESH STRAWBERRIES • NUTELLA POWDER

FLOURLESS CHOCOLATE TORTE

WHIPPED CRÈME • FRESH BERRY COULIS • DEHYDRATED CHOCOLATE

ANY UNDERCOOKED OR PREPARED FOOD HAS A HIGHER RISK FOR FOOD BORNE ILLNESS
