

Rivanna Room Menu
August 30, 2008

Soup

Chicken Tortilla Soup
11

Salad

Arugula, Fried Plantain, Candied Black Beans, Queso Fresco, Tequila Vinaigrette
10

Appetizer

Scallop and Black Truffle Napoleon, Asparagus Risotto
16

Entrées

Bone in Prime Filet of beef, Corn Pudding, Sautéed Spinach
45

Soft Shell Crab, Hazelnut Liquor, Boiled Potatoes, Rapini, Poached Tomatoes
32

Seared and Roasted Veal sweetbreads, Beef Short Rib Ravioli, English Peas,
Carrots and Celery
27

Dessert

Cinnamon Dusted Cider Doughnuts, Espresso Anglaise, Fresh Fruit
8

Vanilla Bean Crème Brulee
8

Three-course menu (Choice of soup *or* appetizer *or* salad, entrée, dessert) 45
Five-course menu (Soup, appetizer, salad entrée, dessert) 75

*If you desire the five-course tasting menu, we recommend the entire table participate
to ensure a quality dining experience.*