



# Grand Cru Vineria Café



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## Tapas

### **Bread Basket**

*Basket of assorted artisan breads served with butter*  
\$3.50

### **Roasted Marinated Olives and Mixed Nuts**

*A selection of marinated mixed olives and roasted nuts flash sautéed and topped with fresh herbs and spices. \$6*

### **Gourmet Cheese Platter**

*Manchego, Dubliner, Brie and choice of Blue or Goat cheese with crostinis, house baked crackers and a fruit compote. \$9*

### **Warm Brie and Honey**

*A wedge of toasted brie with honey and a fruit compote. \$8*

### **Charcuterie Platter**

*Mixed salami, prosciutto, sopressa, with olives and pepperoncini. \$12*

### **Smoked Salmon Crostinis**

*Served with capers, red onions, fresh dill spread and lemon wedges. \$9*

### **Steamed Mussels**

*Steamed mussels in a white wine, shallots and tarragon sauce served with bread. \$13*

### **Bruschetta**

*Crostinis served with roasted red and yellow peppers, tapenade and a fresh tomato and basil mixture. \$7*

### **Jumbo Lump Crabcakes**

*Jumbo crabcakes on a bed of spring greens and a saffron aioli. \$10*

### **Focaccia Caprese**

*Fresh mozzarella, vine ripened tomatoes, mozzarella and pesto. \$8*

### **Tuscan Crips**

*House baked Tuscan crackers served with your choice of a hummus or avocado dip. \$8*

### **Wild Mushroom Strudel**

*Shitake, portabella and cremini mushrooms baked with mozzarella in a filo pastry. \$9*

### **Escargot Bourgogne**

*Baked escargot in basil herb butter with puff pastry. \$8*

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## Soup

### **Akroshka**

*Traditional Russian chilled cucumber soup. \$5*

### **Soup de Jour**

*Fresh seasonal based soup. \$4*

*Note: Parties of 6 or more have an 18% gratuity automatically added*

4401 Wilson Blvd. Arlington VA 22203 | phone: (703) 243-7900 | [www.grandcru-wine.com](http://www.grandcru-wine.com)

## Salads

### **Grilled Chicken Salad**

*Spring Greens & Romaine lettuce tossed with a fresh creamy ginger vinaigrette, avocado, onions and roasted tomatoes. \$9*

### **Seared Tuna Salad\***

*Mixed organic greens served with seared Sashimi grade tuna and finished with a fresh tapenade. \$11*

### **Mediterranean Medley**

*Fresh oregano, cucumbers, tomato, red onions, kalamata olives, artichoke hearts and marinated feta. \$8*

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## Entrées

### **Filet Mignon\***

*Our 7 oz. prime tenderloin cooked to perfection and topped with a cabernet demi-glace. \$26*

### **Seared Duck Breast\***

*With a mashed sweet potatoes prosciutto and goat cheese, Brussels sprouts, and a pinot noir reduction. \$22*

### **Poisson du Jour\***

*Fresh Catch of the Day. Market*

### **Petites Croquilles St. Jacques**

*Seared Jumbo Sea Scallops with a Fennel and White Wine sauce. \$16*

### **Sevilla Pepper Rubbed Chicken**

*A plump chicken breast in a spiced dijonnaise mustard sauce served with Spanish rice, sautéed spinach. \$14*

### **Rustic Macaroni and Cheese with Bacon**

*White cheddar and gruyere mac and cheese mixed with bits of smoked bacon, topped with parmesan. \$13*

### **Wild Mushroom Orzo**

*Sautéed blend of wild mushrooms, melted gruyere, finished with white truffle oil drizzle. \$12*

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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## Fondue

### **Chocolate Fondue**

*Creamy Dark Belgium chocolate with an assortment of fruits*

**For One      For Each Additional**

\$9

\$7

### **Cheese Fondue**

*Cave aged Gruyere, Comte, Swiss with choice of croutons or veggies.*

\$9

\$7

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## Desserts \$6

### **Crème Brulée**

*A divine crème with fresh vanilla bean*

### **Belgian Chocolate Mousse**

*A Rich velvety blend made with premium Belgian Chocolate*

### **Warm White Chocolate Bread Pudding**

*With macerated raisin and a Kirch crème anglaise*

### **Poached Anjou Pear**

*Warm poached pear in Barolo syrup with a Basil Ice Cream*

### **Mini Canolis**

*Stuffed with a brandy cherry ricotta*