

Salads

Blackened Tuna Nicoise*

Chilled Yukon Gold Potatoes, Haricot Verts, Roasted Tomato, Banyuls Shallot Vinaigrette. \$14

Roasted Beet Salad

Golden and Red Beets, Cranberries, Candied Pecans, Spanish Bleu, Baby Arugula, Cranberry Vinaigrette \$8

Mediterranean Medley

Fresh oregano, cucumbers, tomato, red onions, kalamata olives, artichoke hearts and marinated feta. \$9

Entrées

Wild Mushroom Orzo

Sautéed blend of Wild Mushrooms, melted Dubliner, finished with a White Truffle drizzle. \$12

Chicken Provencal

Herb Roasted Half Chicken, Sauce Provencal and a Fine Herb Cous Cous Timbal. \$18

Paella

Imported Spanish Chorizo, Chicken, Mussels, Clams over Saffron Rice. \$19

Bouillabaisse

Halibut, Black Mussels, Littleneck Clams in a Tomato-Fennel Bouillion with Roasted Red Pepper Rouille. \$22

Filet Mignon*

7 oz. Prime tenderloin, Cabernet Demi-Glace, Potato puree, Sauteed vegetables and Tomato Confit. \$27

Duck Two Ways*

Seared Breast with Pinot Noir Glace, Confit of Duck Leg a la Orange and a Sweet Potato Hash. \$24

Diver Scallops

Pan seared Sea Scallops with Roasted Tomato-Parmesan Risotto and Asparagus. \$20

Rustic Macaroni and Cheese

Smoked Gouda Cheese Sauce and In-house Smoked Bacon over penne pasta. \$12

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

Fondue

Chocolate Fondue

Creamy Dark Belgium chocolate with an assortment of fruits

For One

\$9

For Each Additional

\$7

Cheese Fondue

Cave aged Gruyere, white wine and shallots with croutons

\$9

\$7

Desserts \$6

Exotic Fruit Tart with Mascarpone Cheese

Traditional Tiramisu

Belgium Chocolate Mousse

Roasted Rhubarb Napoleon

Madagascar Vanilla Bean Crème Brulee

Chocolate Valrhona Cake

Executive Chef Jeffrey Orel

Grand Cru | 4401 Wilson Blvd, Arlington VA 22203 | (703) 243-7900