

# Grand Illumination at Kings Arms Tavern

## To Begin

### **Peanut Soupe**

A tavern Specialty

### **A Good Soup for the Season**

From the cook's repertoire

### **To Make a Salad Grand**

Greens, pear, candied walnuts, bleu cheese, Sherry vinegar dressing

### **To Serve VA Ham**

Good Chutney/Pickled Shallot

### **To Butter Shrimp**

Wine, butter, herbs, sippet

## Entrees

### **Prime Rib of Beef**

A Kings Arms Tradition

### **Hunters Game Pye a Second Way**

Venison & duck with mushrooms, onions, lardons, puff pastry

### **Barley Risotto**

Pumpkin, mushrooms, herbs, Locatelli cheese

### **Roast Salmon**

Vegetable hash, fennel, barberries,

*All main dishes are served to table with garden offerings dressed in the appropriate manner*

## Desserts

### **Southern Pecan Pie**

Whipped cream, caramel

### **Jefferson Bread Pudding**

Warm custard sauce

### **Flourless Chocolate Torte**

Seasonal fruit, Chantilly cream

### **Syllabub**

Wine-laced cream, lemon & zest, short bread