



l'étoile

Appetizers

Cheese Plate

Five Artisan Cheeses with Various Accompaniments

15

Shrimp & Grits

Petit Mirepoix, Roasted Tomato & Applewood Smoked Bacon

10

Sweetbreads

Bacon, Shiitake Mushrooms & Veal Demi Glace

11

Smoked Salmon

Apple, Fennel and Arugula Salad & Fingerling Potatoes

13

Foie Gras

Apple Butter & Toasted Croissant

14

Soup & Salads

Soup du Jour

Made Fresh with Local Ingredients

7

Salad l'étoile

Mixed Greens, Roasted Beets, Bleu Cheese, Red Onion & Pine Nuts

Balsamic Vinaigrette

8

Winter Salad

Local Arugula, Walnuts, Fennel, Butternut Squash & Brie

Honey Rosemary Vinaigrette

8

Laurabelle Salad

Spinach, Dates, Apples, Virginia Ham, Goat Cheese & Candied Pecans

Maple Vinaigrette

8

Entrées

Beef Tenderloin

Roasted Butternut Squash Purée, Kale & Beets
Cremini Bordelaise
• Recommended Medium Rare •
32

Scallops

Orange-Cured Bacon & Creamed Spinach
26

Pork Tenderloin

Sweet Potato, Parsnips, Cherries, Peanuts & Spinach
Apple & Bacon Compote
• Recommended Medium •
25

Duck Breast

Brussels Sprouts, Red Onion, Leeks & Parsnips
Cranberry Jus
• Served Medium Rare •
28

Rockfish

Fennel & Bacon Potato Hash
with Caramelized Onions & Green Beans
28

Goat Cheese Gnocchi

Red Onion, Roasted Red Pepper, Green Beans, Fennel, Roasted Shallots
Shiitake Mushrooms & Roasted Butternut Squash
Dante Mornay
22

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817 West Main Street -- Charlottesville, VA

20% gratuity will be added to parties of six or more. No separate checks.

Please, no cell phones in the dining room. We will gladly split entrées for a \$4 charge.

• Consuming raw or undercooked meat, eggs or poultry increases risk of food borne illness. •