



# **l'étoile**

## **Restaurant Week Menu Tuesday–Sunday, 5:30–9:30pm**

### **Starter**

#### **Soup du Jour**

Made Fresh Daily with Local Ingredients

#### **Salad l'étoile**

Mixed Greens, Roasted Beets, Bleu Cheese, Red Onion, Pine Nuts, Balsamic Vinaigrette

#### **Shrimp & Grits**

Petit Mirepoix & Roasted Tomato, House Cured Bacon

#### **Sweetbreads**

Bacon & Local Lions Mane Mushrooms

### **Entrée**

#### **Beef Tenderloin**

New Potatoes, Shittake Mushrooms, and Grilled Onion

#### **Chicken**

Stone Ground Grits and Early Summer Ragu  
of Smoked Tomatoes, Local Greens, Squash & Pearl Onion

#### **Trout**

Virginia Ham, English Peas and Turnips, Sage & Brown Butter Vinaigrette

#### **Local Goat Cheese Gnocchi**

Fava Beans, Patty Pan Squash, Pearl Onions, Sage & Brown Butter Vinaigrette

### **Dessert**

**Peach Panna Cotta**

**Chocolate Fondant**

**Coconut Cake**

Menu Subject to Change depending on Local Availability  
\*\*\*\*Reservations Recommended\*\*\*\*