

BLUE LIGHT



120 East Main St. Charlottesville, VA

434-295-1223

Visit us for Charlottesville Restaurant Week 2010

3 courses:

1st Course - Choice of:

Yellow, White and Red Onion Bisque topped with Crispy Chives and Shallots

Arugula, Beets, Pumpkin Seeds, and Goat Cheese
Tossed with Pomegranate Vinaigrette

House Smoked Rainbow Trout Blended with Goat and Cheddar Cheeses
and served with a warm French Baguette

Maytag Bleu Cheese and Crushed Walnut Springrolls with a Honey Drizzle

2nd Course - Choice of:

Red Wine Braised Beef Shortribs served with Cheddar Polenta and Haricot Vert

Risotto with Lobster, Marscapone Cheese, and Grannysmith Apples

Winter Root Vegetable Tian with Goat Cheese Flan and Tempura Haricot Vert

Filet of Cod resting atop a Chowder of Spinach, Clams, Diced Potatoes, and Bacon

Grilled Duck Breast with a Rosti Potato Cake, Cider Reduction, and Haricot Vert
tossed with Crispy Confit Duck Leg

3rd Course - Choice of:

Grannysmith Apple Turnover with Salted Caramel and Vanilla Gelato

Blue Light Bananas Foster—our version of Bananas Foster
with House Made Grilled Banana Bread

Dark Chocolate Molten Cake with a Chocolate Ganache Center
and Chocolate Gelato

call 434-295-1223 for reservations

