THREE COURSE PLATED DINNER:

WRIGHT'S FLYING MACHINE

Trademark plated dinners have a fixed price, they include dessert and a choice of appetizer and main course and are accompanied by freshly brewed regular and decaffeinated Starbucks® coffee and a selection of teas

PATENTED MAY 2

FIRST COURSE CHOICE OF

O. & W. WRIGHT.

FLYING MACHINE.

VEGAN LENTIL SOUP

APPLICATION FILED MAR: 23, Hearty mix of lentils, tomatoes, peppers and onions with a hint of spice

FIELD GREENS

Field greens, fennel, tomatoes, mozzarella, gold beets, balsamic vinaigrette

MAIN COURSE CHOICE OF

SEARED SALMON*

Parmesan Cauliflower Puree, Grilled Asparagus, Apple Fennel Slaw

LEMON HERB ROASTED HALF CHICKEN

Fingerling potatoes, roasted heirloom cauliflower, salsa verde

VEGAN WILD MUSHROOM RAVIOLI

Baby kale, fennel, heirloom tomatoes, tomato ragu

TO FINISH

RICH FLOURLESS CHOCOLATE TORTE

Raspberry Sauce

\$48pp

REVISED: APRIL 2024

ALEXANDRIA



VIRGINIA



THREE COURSE PLATED DINNER:

BELL'S TELEGRAPH

Trademark plated dinners have a fixed price, they include dessert and a choice of appetizer and main course and are accompanied by freshly brewed regular and decaffeinated Starbucks® coffee and a selection of teas

2 Sheet

A. G. BELL. TELEGRAPHY.

Patented Mar

FIRST COURSE

CHOICE OF N 0 174, 465

FIELD GREENS

Field greens, fennel, tomatoes, mozzarella, gold beets, balsamic vinaigrette

VEGAN LENTIL SOUP

Hearty mix of lentils, tomatoes, peppers and onions with a hint of spice

MAIN COURSE CHOICE OF

SEARED SALMON*

Parmesan Cauliflower Puree, Grilled Asparagus, Apple Fennel Slaw

GRILLED NEW YORK STEAK *

12oz NY Strip Steak, Cheesy Cauliflower Mash, Sauteed Baby Kale, Grilled Peppers, Porcini Butter

VEGAN RATATOUILLE LATTICE TART

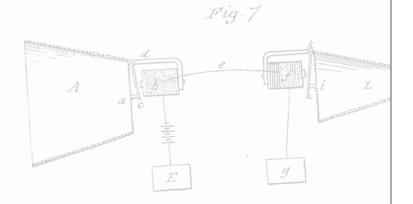
Asparagus, Red Pepper Sauce

TO FINISH

STICKY TOFFEE PUDDING

Moist cake made with fresh dates, espresso and vanilla. Finished with buttery toffee sauce with pecans, vanilla ice cream

\$64PP



ALEXANDRIA



VIRGINIA



FOUR COURSE PLATED DINNER:

LINCOLN'S BELLOWS

Trademark plated dinners have a fixed price, they include dessert and a choice of appetizer and entrée and are accompanied by freshly brewed regular and decaffeinated Starbucks®coffee and a selection of hot Tazo® teas

TO START

ROASTED TOMATO BISQUE

Pesto Mozzarella Crostini

ABRAHAM LINCOLN

MANNER OF BOUYING VESSELS

Patented May 22, 1849

No. 6,469

SECOND COURSE CHOICE OF

SPRING BERRIES + ARUGULA

Mixed Fresh Greens, Fresh Blueberries, Strawberries, Blackberries, Goat Cheese, Shaved Red Onion, Lime Mojito Vinaigrette, Granola "Crouton"

CRAB CAKE CAESAR

Mini crab cakes, tomato, corn, chopped romaine, whiskey barrel caesar dressing

MAIN COURSE CHOICE OF

SEARED SALMON*

Parmesan Cauliflower Puree, Grilled Asparagus, Apple Fennel Slaw

GIN & CORIANDER PORK CHOP

Gin and citrus marinated 10oz Pork Chop, smashed heirloom potatoes, asparagus, orange oil

GRILLED NEW YORK STEAK *

12oz NY Strip Steak, Cheesy Cauliflower Mash, Sauteed Baby Kale, Grilled Peppers, Porcini Butter

VEGAN WILD MUSHROOM RAVIOLI

Baby kale, fennel, heirloom tomatoes, tomato ragu

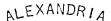
TO FINISH

TIRAMISU

Mocha Caramel

\$72_{PP}







VIRGINIA

