

VIRGINIA BEACH RESTAURANT ASSOCIATION RESTAURANT WEEK 2009 MENU

FIRE AND VINE

Two course lunch @ \$10.09

Appetizer choices (choose one)

- Tomato bisque
- New World Chef's table

Entrée choices (choose one)

- Cilantro Lime Chicken Skewer w/smoked tomato aioli
- Black and white bean chili w/ jalapeno cornbread & white cheddar
- Wood grilled salmon with cantaloupe salsa & sautéed baby spinach

Three course dinner @ \$20.09

Appetizer choices (choose one)

- Cilantro Lime Chicken Skewer w/ smoked tomato aioli
- Black and white bean chili w/jalapeno cornbread and white cheddar
- Roasted Garlic and Basil Beef skewer with black pepper aioli

Entrée choice (choose one)

- Slow roasted chipotle lime ½ rotisserie chicken served w/orange apricot reduction & garlic mashed Yukon gold potatoes
- Argentinean Style Churasco Steak with chimichurri & garlic mashed Yukon golds
- Wood Grilled Salmon over sautéed baby spinach with cantaloupe salsa & shiraz syrup

Dessert choices (choose one)

- Housemade ice cream flight – chocolate, strawberry, Tahitian vanilla bean
- Housemade sorbet flight – Mango, raspberry and pineapple
- Vanilla bean crème brulee

Three course dinner @ \$25.09

Appetizer choices (choose one)

- Cilantro lime chicken skewer with smoked tomato aioli
- Black & white bean chili w/jalapeno cornbread and white cheddar
- Garlic and herb beef skewer with black pepper aioli

Entrée choices (choose one) All entrees include New World Chef's Table

- Slow roasted chipotle lime ½ rotisserie chicken w/orange apricot reduction and Yukon golds
- Argentinean style churasco steak with chimichurri & garlic mashed Yukon golds
- Wood grilled salmon over sautéed baby spinach w/cantaloupe salsa & shiraz syrup

Desserts

- Housemade ice cream flight – chocolate, strawberry and Tahitian vanilla bean
- Housemade sorbet flight – Mango, raspberry, pineapple
- Vanilla bean crème brulee

