

open kitchen

Bistro • Events • Wine Shop

Summer Restaurant Week Menu

August 15-19 & 22-26, 2012

Dinner \$35.12* per person
3-Course Selection (not including beverage, tax, gratuity)

Starter

- | | |
|---|--|
| Summer Corn Bacon Chowder
with Sweet Red Pepper 7 | Open Kitchen House Salad
with Summer Tomato, Cucumber,
Lemon Citronette 8 (V, GF) |
| Fresh Summer Tomato Soup 7 (V, GF) | Caesar Salad, Grilled Garlic Herb Crouton,
Reggiano Parmigiano 8 |
| Grilled Vegetable Puff Tart
with Spicy Red Pepper Remoulade
& Summer Greens 12 (V) | White Bean, Grilled Shrimp Salad with Citrus, Extra
Virgin Olive Oil & Arugula 13 (GF) |
| Steamed PEI Mussels with Garlic,
White Wine, Fresh Herbs, Vine Ripe Tomato, Butter &
Grilled Garlic Herb Crouton 15 | 1/2 Dozen Cage-Free Deviled Eggs with Summer
Salad, Chive & Housemade Caesar Dressing 9 |

Main

- | | |
|--|---|
| Seared Pork Medallions
with Onion Mustard Sauce, Virginia White Corn
Grits, Corn Pepper Stew 29 (GF) | Spice-Crusted Pan Seared
Jumbo Day Boat Sea Scallops, Red Pepper Sauce,
Yukon Potato Mash, Creamed Leeks 26 |
| Open Kitchen Crisp & Juicy Breast
of Smart Chicken with Roasted Chicken Jus,
Yukon Mash, Grilled Asparagus 21 (GF) | Creekstone Farms Petite Filet,
Red Wine Demi Glace, Roasted Red Potatoes,
Summer Greens 29 |
| Grilled Salmon Filet with Chive Butter, Crisp Potato
Cake, Grilled Romaine Wedge 26 (GF) | Cauliflower "Cowboy Steak" - Seared in New
Mexico Style Spice, Lime, Tomato, Basil Emulsion
with Yukon Mash & Spicy Ratatouille 19 (V,GF) |

Dessert

- | | |
|---|---------------------------------------|
| Dark Brown Sugar Vanilla Crème Brûlée (GF) 8 | Lemon Curd Seasonal Fruit Tartlette 8 |
| Chocolate Decadence Torte 8 | Ice Cream or Italian Sorbet 8 |
| Chocolate Mousse & Hazelnut Cream with Berries in
Phyllo Shell 8 | |

Executive Chef, Kenneth C. Hughes

Reservations Recommended. Reserve online at openkitchen-dcmetro.com or call 703-942-8148
7115 Leesburg Pike, #107, Falls Church, VA 22043

(*) Not available with any other offer or promotion, including 1/2 Price Wine Wednesdays.