



## UVA GRADUATION WEEKEND 2024

### COCKTAILS

Pomelo: Grapefruit Vodka, Elderflower Liqueur, Cointreau, Lime, Cranberry 14

Napoleon's Loss: Tequila, Square One Spicy Ginger Juice, Lemon 14

Orzo Sour: Rye Whiskey, Fresh Citrus, Langlois Cassis 14

Sangria: Chilled Wine, Citrus, Fruit, Spiced Syrup 12

### TO SHARE

Hummus & Albemarle Baking Company Baguette

### APPETIZERS

Creamy Mushroom Soup, Garlic, Thyme, Red Wine, Walnut Oil, Chives

Prosciutto Di Parma, Shaved Fennel, Parmigiano Reggiano, Pinenuts, Balsamic Reduction

Mixed Lettuces Salad, Grapes, Almonds, Shaved Red Onion, Manchego, Sherry Vinaigrette

Whole Milk Burrata, Arugula, Strawberries, White Balsamic Vinaigrette, Buttered Brioche

Steamed PEI Mussels, Curry, Coconut Milk, Cilantro, Lime, Calabrian Chili, Grilled Za'atar Flatbread

Orzo's Classic Caesar: Hearts of Romaine, Garlic Croutons, Parmigiano Reggiano

### ENTREES

Spaghetti Pomodoro, Tomato, Garlic, Olive Oil, Fresh Basil, Parmesan

Risotto "Primavera," Arborio Rice, Asparagus, Fava Beans, Pecorino Romano, Pistachios, Pesto Butter

Peasant Beef & Pork Bolognese, Rigatoni Pasta, Pomodoro, Chili Flake, Cream

Grilled NY Sirloin Steak\*, Buttered Mashed Potatoes, Honeyed Carrots, Brandy Peppercorn Sauce

Grilled Duck Breast\*, Orange Glaze, Black Lentils, Parsnip Puree, Candied Orange

Moroccan Braised Lamb Shank, Tomatoes, Green Olives, Figs, Preserved Lemon, Couscous

Grilled Atlantic Swordfish, Herbs de Provence, Gigante Beans, Grilled Ratatouille, Black Olive Tapenade

### DESSERTS

Semisweet Chocolate Pot de Crème, Shaved Chocolate, Whipped Cream

Spanish Olive Oil & Rosemary Cake, Lemon Curd, Whipped Cream

Classic Tiramisu, Espresso-Soaked Lady Fingers, Kahlua Mascarpone

Mango Sorbet, Fresh Berries

**TAX AND 20% SERVICE ADDED TO ALL DINNER CHECKS**

\*Consuming raw or undercooked foods may increase your chance of acquiring food borne illness.