



KITCHEN & WINE BAR

UVA FAMILY WEEKEND FRIDAY & SATURDAY, NOVEMBER 7 & 8, 2025

SNACKS

Hummus & Half Baguette	15
Tzatziki & Crudit�	15
Lebanese Muhammara & Grilled Flatbread	15
Half or Full Baguette, Olive Oil, Sea Salt	7/10

APPETIZERS

Roasted Butternut Squash Soup, Brown Butter, Toasted Pumpkin Seeds
Mixed Lettuces Salad, Red Grapes, Almonds, Red Onions, Manchego, Sherry Vinaigrette
Classic Caesar Salad, Hearts of Romaine, Garlic Croutons, Parmigiano Reggiano
Fall Greens Salad, Julienned Root Vegetables, Candied Walnut, Roquefort, Roasted Apple Vinaigrette
Prosciutto di Parma Bruschetta, Fresh Mozzarella, Basil Oil

ENTREES

Peasant Beef & Pork Bolognese, Rigatoni Pasta, Pomodoro, Chili Flake, Cream
Spaghetti Pomodoro, Tomato, Fresh Basil, Parmigiano Reggiano, Olive Oil
Pappardelle Pasta, Slow Roasted Pork Shoulder, Fennel, Rosemary, Tomato, Parmigiano Reggiano
Grilled Duck Breast, Sweet Potato Puree, Braised Cabbage, Bacon, Black Currant Sauce
Lamb Pot au Feu, Root Vegetables, Cornichons, Dijon Mustard, Grilled Bread
Risotto Autunnale: Arborio Rice, Roasted Mushrooms, Hazelnuts, Garlic Butter, Pecorino Romano
Grilled Spice Rubbed Prime NY Sirloin, Duck Fat Potatoes, Garlic Greens, Horseradish Cream
Grilled Faroe Island Salmon, Fingerling Potatoes, Garlic Sausage, Peppers, Shallots, Mustard Cream

DESSERTS

Semisweet Chocolate Pot de Cr me, Whipped Cream, Shaved Chocolate
Spanish Olive Oil & Rosemary Cake, Lemon Curd, Whipped Cream
Classic Tiramisu, Espresso-Soaked Lady Fingers, Kahlua Mascarpone
Mango Sorbet

3 COURSE DINNER IS \$65.00 PER GUEST

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