

Pheasant Blue Dinner

Restaurant at Foxhall Resort
by Chef Marco Collins

Lets Start With :

Olive Tapenade
Crostini, Lavash **13**

Spinach Artichoke Dip
Pita, Goat Cheese **15**

Meatballs
Beef and Veal Blend, Ricotta,
Marinara, Parmesean **15**

Lamb Lollipops
Chimichurri **14**

Brie en Croute
Candied Pecans, Pita, Grapes **16**

Soups:

French Onion
Provolone, Gruyere, Crostini **13**

Turkey and Wild Rice
Mirepoix, Cream, Wild Rice **13**

Soup Du Jour
Chef's Feature **10**

from the Garden:
Add: Chicken **4** Steak **5** Salmon **6** Shrimp **7**

Roasted Beet Salad
Tri-Color Beets, Arugula, Goat Cheese
Pistachio, Champagne Vinaigrette **16**

Medditeranean Caesar
Romaine, Cucumber, Hummus,
Olive, Feta, Pita, Tzatziki **16**

Kale Butternut Squash
Apple, Quinoa, Candied Pecan,
Pepper Maple Vinaigrette **17**

Main Plates:

Maple Curry Duck Breast
Sweet Potato Hash, Broccoli **32**

Duroc Pork Tenderloin
Apple, Mashed Sweet Potato,
Wilted Spinach **26**

Seared Halibut
Lemon Beurre Blanc,
Mushroom Leek Risotto,
Baby Bok Choy **33**

Venison Chili
Jalapeno Cornbread **18**

24 oz. Porterhouse
Porcini Demi, Roasted Potatoes,
Asparagus **52**

Cioppino
Halibut, Shrimp, Salmon,
Tomato Broth, Asparagus **48**

Chicken Pot Pie
Peas, Carrots, Celery, Breast of Chicken **20**

Wild Mushroom and Leek Risotto (V)
Porcini, Miatake, Truffle **18**

Short Rib Stroganoff
Braised Short Rib, Parpoadelle, Cream **22**

Handhelds:

Pheasant Blue Pastrami
Sauerkraut, Swiss, Stone
Ground Mustard, Rye **17**

Nashville Hot Fried Chicken
House Pickles, Garlic Aioli **15**

Foxhall Burger
Bacon, Pepperjack, Caramelized Onions **18**

Tax and 20% Gratuity included on all checks

*Consuming Raw or Undercooked Eggs, Poultry,
or Seafood may result in foodborne illness