

# Fredericksburg Restaurant Week 2025

JAN. 17-26, 2025

## First Course

BBQ Burnt Ends Stuffed Potato Skins – Succulent BBQ brisket stuffed potato skins with our house made jalapeno-cheddar cheese foam

Or

Roasted Red and Gold Beet Salad – With pears, arugula, goat cheese, walnuts and a lemon-sherry hazelnut vinaigrette

## Main Course

Apricot and Sage Stuffed Pork Tenderloin – Finished with black cherry demi-glace and served with potato croquette and grilled broccolini

Or

Steak and Frites – Our signature filet mignon with a port-herb butter served with French fries and grilled broccolini

Or

Ratatouille – Classic recipe with house made marinara, eggplant, squash and a Hasselback zucchini (Vegetarian)

## Dessert

Chocolate-Mint Mousse with Oreo Crumble Parfait

Or

Lemon-Blueberry Cake with Preserved Lemon Cream

***\$55.25 Per Person***

*Ask your server about the Restaurant Week wine list, specially priced bottles at \$55.25 each*

*Reservations strongly recommended*

*(540) 518-2620 [www.Fivechop.com](http://www.Fivechop.com)*