



## Alexandria Restaurant Week

**August 2022 | \$35 Three Course Dinner for One, \$49 with Wine Pairings**

**Available for dine-in, patio, curbside takeout & delivery – [rampartstavern.com](http://rampartstavern.com)**

### **First Course Choice:**

#### **Summer Salad**

Grilled local corn, herb marinated tomatoes, cucumber, radishes, red onion, parmesan cheese, romaine & mixed greens, with a lemon vinaigrette

*(wine pairing: Stella Pinot Grigio)*

#### **Cucumber Gazpacho**

Chilled cucumber, garlic and herb gazpacho

*(wine pairing: Chapoutier Cotes Du Rhone Belleruche Rose)*

### **Second Course Choice:**

#### **Cajun Penne with Shrimp**

Six tiger shrimp sautéed with artichoke, mushrooms, tomato, onion, and garlic, finished with a Cajun, lemon & white wine sauce, tossed with penne pasta and finished with parmesan cheese

*(wine pairing: J. Lohr Chardonnay)*

#### **Bourbon Pork Chop**

One boneless pork ribeye chop, grilled and brushed with our bourbon glaze, served over our mac 'n cheese with sauteed green beans

*(wine pairing: High Note Malbec)*

#### **Lemon Pepper Chicken & Greens**

Grilled lemon pepper chicken breast sliced over mixed greens with tomato, cucumber, red onion, and artichoke hearts with a side of balsamic vinaigrette

*(wine pairing: Allan Scott Sauvignon Blanc)*

### **Third Course Choice:**

#### **Red Velvet Cake with Whipped Cream**

*(wine pairing: Clean Slate Riesling)*

#### **Chocolate Mousse Cake**

*(wine pairing: Velvet Devil Merlot)*

