

ALEXANDRIA



TRADEMARK

- DRINK AND EAT -

VIRGINIA

ALEXANDRIA
RESTAURANT
WEEK 2018

MAKE YOUR RESERVATION

Call us 703.253.8640
or through OpenTable



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[WWW.TRADEMARKDRINKANDEAT.COM](http://www.trademarkdrinkandeat.com)

2080 Jamieson Avenue
Alexandria, Virginia, 22314
703.253.8640

Alexandria Restaurant Week Summer 2018

Three Course Prix Fixe Dinner | 5:30pm - 9:30pm

Friday, August 17, 2018 through Sunday August 26, 2018

Presenting our three course prix fixe dinner menu for Alexandria Restaurant Week. Each first and second item is designed to be accompanied with the perfect drink pairing.

THREE COURSE PRIX FIXE \$35 | WITH DRINK PAIRINGS \$45

APPETIZERS

CHOICE OF

ASIAN BARBEQUE SPICED TUNA

Seared rare yellowfin tuna, pickled slaw, micro herbs, yuzu and soy "caviar"

HEIRLOOM TOMATO & WATERMELON SALAD

Watermelon, goat cheese, pistachio, basil, arugula, frisee,
SeaQuench gorse vinaigrette

GRILLED DUCK SAUSAGE BRUSCHETTA

Smoked onion and apple jam, ciabatta, micro celery

ENTRÉES

CHOICE OF

IPA MARINATED PORK CHOP

Port City Integral IPA and harissa barbeque marinated 10oz Pork Chop,
cheddar leek mashed potato, tri-colour carrots,
bacon candy and blue cheese butter

ENGLISH PALE ALE FISH & CHIPS

Old Bust Head English Pale Ale battered haddock,
thick fries, tartar sauce, pea shoots

GRILLED ARTIC CHAR

Green pea risotto, asparagus, apple fennel slaw

BRAISED BEEF SHORT RIB RAVIOLI

Roasted tomato pesto, truffle pecorino

TO FINISH

CHOICE OF

TRADEMARK DESSERT EXPERIMENT

The return of our experiment desserts in beakers

PEACH & MASCARPONE PARFAIT

HARD RASPBERRY ALE NITRO FLOAT

CHOCOLATE ORANGE MOUSSE

STRAWBERRY LEMONADE MOJITO SORBET

More details, including drink pairings, available

@ <http://www.trademarkdrinkandeat.com/en/restaurantweek>