

# VICTORIAN INN

OF LURAY

February 2012

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“When you acknowledge as you must, that there is no such thing as perfect food, only the idea of it, then the real purpose of striving towards perfection becomes clear; to make people happy. That’s what cooking is all about.”

~Thomas Keller

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Braised Pork Belly	8
rum and pepper glaze – tomato jam	
Crab Cake	11
jicama green mango slaw – chipotle crema	
*Bistro Fries	6
truffle salt – aioli	
Mussels	9
green curry – paní purí	
Tapas	8
salamí – olive – marcona almond – manchego	
Baby Spinach	7
maytag – radish – walnut – caramelized honey vinaigrette	
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Pork Chop	19
panko dijon crust – apple butter – glazed brussel sprouts	
Poulet Frites	18
willow grove farm roast chicken – bistro fries – tomato jam	
Snapper	24
escabèche – fingerling – chorizo frito	
Shrimp Fry Rice	16
ginger-soy	

\*Consuming raw or undercooked foods may increase your risk of food-borne illness, especially if you have certain medical conditions.  
Prices do not include applicable Sales Tax or Gratuity. Menus and prices subject to change without notice.