
PLATED DINNER

All plated dinner entrées are accompanied with a choice of salad or soup, starch and fresh vegetables, fresh baked bread service, dessert selection, freshly brewed regular and decaffeinated coffee and assorted Taylors Harrogate teas Plated Lunch and Dinner – 90 Min to 2 Hours



Service Charge Fee of 26% and 6% Sales Tax Added to All Menus Items, Prices subject to change Falls Church Marriott Fairview Park | 3111 Fairview Park Drive | Falls Church, VA 22042 | P: 703-849-9400 | MarriottFairviewPark.com

Soup Selections

Carrot Ginger Soup* (*Vegan*)
Ten Vegetable Soup* (*Gluten Free*)
Butternut Squash and Apple Bisque*
Tomato Cheddar Bisque*
Corn Chowder (*Gluten Free*)
Italian Wedding Soup

**Vegetarian Selections*

Salad Selections

Chop Salad

Napa Cabbage, Romaine Lettuce, Cranberries, Corn, Green Onions, Cucumber, Tomatoes, Blue Cheese, Focaccia Croutons with Buttermilk Dressing

Mediterranean Salad

Frisée, Radicchio and Romaine Lettuces, Fire Roasted Red Peppers, Crispy Capers, Kalamata Olives, Cucumber, Tomatoes, Shaved Parmesan, Baguette Croutons with Peppercorn Dressing

Autumn Salad

Baby Greens, Cranberries, Apricots, Brown Sugar Walnuts, Crumbled Stilton with Apple Cider Vinaigrette

Chef's Garden Salad

Arugula and Kale, Beets, Red Quinoa, Grilled Carrots, Marinated Beef Steak Tomatoes with Citrus Tahini Dressing

Entrée Selections

Sweet Potato and Quinoa Kale Ravioli | 56

Served with Basil Pesto Sauce (*Gluten Free*)

Vegan Caponata Phyllo Star | 58

Medley of Delicately Fried Eggplant, Tofu and Whole Roasted Pine Nuts, with a Sweet and Tangy Reduction and Folded into an Elegant Phyllo Star.

Tuscan Chicken | 67

Patuxent Farms Seared Chicken Breast in a Sundried Tomato Cream Sauce with Spinach and Artichokes, Rosemary Parmesan Polenta and Broccolini

Marinated London Broil | 67

Served with Wild Mushroom Sauce

Old Bay Butter Crumb Crusted Rock Fish | 68

Blistered Cherry Tomatoes, Crispy Cappers and Citrus Butter Sauce with Warm Israeli Couscous Salad and Roasted Cauliflower Florets

Patuxent Farms Grilled Chicken | 67

Roasted Red Pepper Coulis, Wild Rice Pilaf and Zucchini, Squash, Cherry Tomatoes, Carrots

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Lemongrass Salmon | 68

Bok Choy with Red Peppers and Carrots, Brown Rice and Ginger Miso Glaze

Beef Fillet | 82

Roasted Shallot Demi Glace Rosemary Scented Yukon's, Asparagus With Malibu Carrots

Port City Stout Braised Short Ribs | 78

Potatoes Au Gratin, Petite Green Beans and Confetti Vegetables

Duet Dinner Entrée Selections

Seared Chicken Breast and N.Y. Strip Steak | 90

Pan Seared Chicken Breast with Mustard Caper Sauce and N.Y. Strip Steak with Wild Mushroom Sauce

New York Strip & Seared Jumbo Scallops | 100

Grilled New York Strip with Roasted Shallot Demi-Glace and Seared Jumbo Scallop Served with Apple Brandy Sauce

Filet Mignon and Seared Salmon | 98

Grilled Filet Mignon with Roasted Shallot and Port Wine Demi-Glace and Seared Atlantic Salmon with Meyer Lemon Beurre Blanc

Dessert Selections

White Chocolate Raspberry Cheesecake

New York Cheesecake Swirled with Raspberry Preserves and White Chocolate, and Baked with a Crumbled Chocolate Cookie Crust

Caramello

Round Layers with a Chocolate Espresso Base, Caramel, Pecans, Milk Chocolate Mousse and Caramel Glaze

Galaxy

Rich Chocolate Truffle Mousse Layered with Chocolate Genoise and Almond Macaron, Finished with Dark Chocolate Glaze a Touch of Gold Flake and Milk Chocolate Diamond Gamish

Ruby Mousse Cake

Ginger Shortbread Base with Layers of White Chocolate, Black Currants and Cassis Mousse Wrapped in a Moist Coconut and Raspberry Joconde and Finished with a Fruity Cassis Glaze

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Dark Chocolate Revenge Cake

Flourless Chocolate Cake with a Poured Chocolate Ganache and Chocolate Pailletes on the side

Raspberry Mango Mirror

Yellow Sponge Cake with Layers of Raspberry and Mango

Triple Chocolate Charlotte

Layers of Dark, Semi-Sweet, and White Chocolate Mousse on a Layer of Dark Chocolate

Coconut Mango Cheesecake

Creamy Cheesecake with Red Current, Topped with Mango Mousse, Golden Passion Fruit Glaze and Coconut Flakes

Tiramisu

Layers of Moist Sponge Cake filled with a Rich Mascarpone Mousse and Coffee Soaked Lady Fingers