

Chah

Restaurant Week Menu, January 2012

We are CLOSED for Dinner on Sundays and Mondays
Reservations strongly suggested/required.
Light Tapas Menu will be available.

Mama Myint's Famous "House Salad" \$20.12/person

(Minimum of 4 People, Reservation Required)

What I consider the most interactive dining experience ever, and to think it's based on a lettuce wrap and all happens with just one bite!
(...and many more after)

Check this out to see what this is all about!:

<http://www.nashvillescene.com/nashville/patti-myints-off-the-menu-salad-packs-a-world-of-flavor-into-a-lettuce-leaf-at-international-market-and-restaurant/Content?oid=1833855>

"Comfort Food" Cha Chah Style \$20.12/person

(Minimum of 4 People, Reservation Required)

Assorted Chef's Choice Tapas, Local Cheese & Charcuterie

Vito's Roasted Hen w/ Thyme & Demi
Arnold's Meat Loaf (Lamb, Beef, Pork, Duck)
Truffled Parsnip Mash, Brussels Sprouts, Blacked Eyed Pea Succotash

Cookie Plate & Chocolate Soup

Three Course Prix Fixe \$30.12/ person

Choice of one from each section

Starters

Cauliflower Carpaccio
Macerated Kumquat, Marcona Almond, Frisee, Bulls Blood

Duck Liver Pate
Pumpnickel Currant Toast, Cippolini Brittle

Tempura Scallop
Kimchee, Soba Cake, Sesame Soy Reduction

Main Course

Butternut Squash Manicotti
House Ricotta/ Confit Tomato Coulis, Market Broccolini

Masala Lamb Loin
Curried Parsnip, Charred Eggplant, Cherry Chutney

Pan Seared Sea Bass
Sunchoke Latke, Beet Puree, Pickled Mustard Seeds, Basil Oil

'Postres'

Brioche
Marmalade, Cream Cheese Ice Cream

Chocolate Mousse
Bourbon Raisins, Almond Tuile

Creme Fraiche Cheese Cake
Market Berries