



## 2941 Restaurant Newsletter - November 2007

2941 Restaurant • 2941 Fairview Park Drive, Falls Church, VA 22042 • 703.270.1605 • <http://www.2941.com>

### Chef Scott Bryan's Recipe of the Month Flourless Molten Chocolate Cake

Serves 8

12 oz Valrhona chocolate (61%, bittersweet)  
6 oz butter, unsalted  
5 oz sugar  
5 whole eggs, separated

#### Method:

1. Melt butter and chocolate over a double boiler, stirring until incorporated smoothly
2. Whip half the sugar (2 ½ oz) with the egg yolks in a food processor until light and fluffy (about 4-5 minutes in medium speed.) Remove and place in a large mixing bowl
3. Whip the whites with half the sugar at medium speed in a clean mixing bowl over medium speed until soft peaks (where as the peaks can barely hold shape)
4. Once the chocolate mixture is slightly cooled (but still warm from the melting stage) fold into the yolk mixture and stir completely mixed.
5. Gently fold white mixture into chocolate yolk mixture using a rubber spatula until mixed thoroughly.
6. Spray 8 ramekins with vegetable spray and place mixture in cups evenly.
7. Place in 350 pre-heated oven for 7-8 minutes and serve while warm, as the middle will be molten chocolate when spooned into



### Selections From Chef Scott Bryan's New Lunch and Dinner Menu



#### Lunch Selections

##### **Ribollita**

Tuscan white bean soup, parmesan, cabbage

##### **Veal Piccata**

veal scaloppini, broccoli rabe, lemon butter sauce

##### **Fish and Chips**

Chatham cod, Kennebec fries, tartar sauce

##### **Gently Braised Rabbit**

house made potato gnocchi, mirepoix, rabbit jus



## Dinner Selections

### Tender Braised Veal

gold potato purée, pearl onions, cremini mushrooms, and bordelaise sauce

### Wild Mushroom and Truffle Raviolis

fava beans, chanterelles and porcini emulsion

### Pan Roasted Sweet Breads

broccoli rabe, banyuls reduction

## 2941 Restaurant Wine Splurge and Steal:

Our Sommelier Kathy Morgan serves up this special column for our wine connoisseurs: "Wine Splurges and Steals." Each month Kathy matches a splurge and a steal selection from our extensive wine list that perfectly pairs with one of our tempting seasonal menu items.

### This month's featured 2941 menu item is:

## Spiced Millbrook Venison Loin

smashed rutabaga, glazed turnips, orange, green peppercorns, and Armagnac

### Kathy Says:

This is a dish that truly loves Rhône Valley varietals! It is an intense, yet balanced, combination of earthy, sweet, spicy and peppery flavors, and nothing covers all of those bases better than Syrah and the other grapes found in the same area of Southern France. Although the following blends are different, they share juicy fruit flavors that won't be soured by the sweetness of the root vegetables, a hint of spice that compliments the coriander in the spice rub, and an inherent peppery-ness that allows them to stand up to the peppercorns.



### Kathy's Steal:

#### Monastrell / Syrah - Bodegas Barnabé Navarro, Beryna, Alicante, Spain 2005

\$13 per glass

\$50 per bottle

This blend of Mourvedre and Syrah is not actually from the Rhône Valley, but from the central Mediterranean coast of Spain. The up-and-coming Alicante and its neighboring regions have become well known for their wines made from the native Monastrell grape, which is known in Châteauneuf-du-Pape as Mourvedre. (It is easy to imagine that the vines were carried from France into Spain many centuries ago but, actually, the reverse is true.) This is a big wine, with well defined berry, spice and black currant flavors – a great value!



### Kathy's Splurge:

#### Côte Rôtie - Domaine E. Guigal, La Mouline, Rhône Valley, France 2001

\$500 per bottle

Guigal's La Mouline is often the fastest maturing in his trio of iconic "La La" wines from the Northern Rhône's "Roasted Slope." Its relative suppleness is attributed to the lighter soils of the Côte Blonde sub-zone, and the presence of (11%) Viognier co-fermented with the Syrah. This is a stunning and super concentrated effort, with amazing length, and endless layers of black fruit, smoke, pepper and chocolate.

Have a question or suggestion about wine, please e-mail: [Kathy.Morgan@2941.com](mailto:Kathy.Morgan@2941.com)

## What are you making for Thanksgiving? Reservations!

Join us for Thanksgiving Dinner on Thursday, November 22nd

2941 invites you to join us for an easy and elegant Thanksgiving feast.

Seating from Noon to 8pm on Thanksgiving Day

Why cook? Bring your friends and family to 2941 Restaurant for a bountiful Thanksgiving Buffet. Large parties welcome.

*\$75 for adults, includes a glass of sparkling wine*

*\$25 for children 12 and under*

*Kids under 5 free*

[View the complete buffet menu](#)

Price does not include drinks, tax or gratuity. A gratuity of 18% will be added to parties of 5 or more guests

Make your reservation now: 703.270.1605



## Gorgeous Events and Holiday Celebrations at 2941 Restaurant:

2941 Restaurant has gained a reputation over the years for making beautiful holiday memories; it is simply the perfect place to celebrate. From large family gatherings to corporate events, the 2941 team will provide gracious hospitality, wonderful food and superior customer service to make any event a success. From luxurious sit down dinners to sumptuous buffets and cocktail receptions, everything at 2941 will be beautifully presented. Looking for something really special? Ask our Sommelier about hosting a corporate wine tasting Holiday Party for your clients or employees. The holiday season is right around the corner, so don't forget to book your holiday party soon.

## 2941 Presents

### Bartending / Mixology Class

Learn How to Host, Mix, Shake and Pour

If you're planning on hosting a cocktail party or just want to learn how to make a certain drink, join 2941 on November 18, 2007. This class will show you everything you need to know about cocktails, plus recipes and useful tips. Take the mystery out of mixology and learn to put together a perfect martini or create the coolest cosmopolitan.

For reservations call: 703.270.1605



## Make Holiday Lunch Reservations Now

2941 is pleased to feature a New Lunch Menu and two Prix Fixe options to choose from:



**\$29.41 for three courses**  
**\$23.41 for two courses**

[Click here to view the complete menu.](#)

#### 2941 Lunch Hours:

Monday - Friday 11:30 AM - 2 PM

For reservations call: 703.270.1605

Walk-Ins Welcomed. Complimentary Valet Parking Available.

## Need a great gift?

We are pleased to announce that we now offer 2941 Gift Cards. A 2941 gift card is a wonderful present for any occasion. Our gift cards are currently available in any cash denomination you select. We also offer "2941 Gift Packages" for our lunch and dinner tasting menus as well as our wine and cooking classes.

Every gift card arrives in a classically designed 2941 note card with the gift card and personalized note inside.

**Simply call (703) 270 1605 and order your 2941 gift card today.**



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If you have any questions or further comments regarding the 2941 e-mail list, please contact [2941newsletter@2941.com](mailto:2941newsletter@2941.com). Thank you - The 2941 Restaurant Team.