

3-COURSE DINNER



RESTAURANT WEEK

Sunday, January 18 - Thursday, January 22, 2026 | \$55⁺⁺ Per Person

FIRST COURSE

Please Choose One

BEEF CARPACCIO

Grated Horseradish, Salt Cured Egg Yolk, Ciabatta Crostini, Crispy Capers, Balsamic Reduction **NF (GF DF AVAILABLE)**

WINTER ROASTED BEET SALAD

Golden & Red Beet, Organic Local Greens, Chèvre, Roasted Pistachios, Maple-Tarragon Vinaigrette **GF (DF AVAILABLE)**

BUTTERNUT SQUASH VELOUTÉ

Lemon Ricotta, Toasted Pepitas, Becca Basil Oil **GF NF (DF V AVAILABLE)**

SECOND COURSE

Please Choose One

Add to Second Course:

Petit Becca Signature Crab Cake \$19 | Citrus Sautéed Shrimp \$9

WOOD GRILLED CATCH OF THE DAY

Forest Mushroom & Asparagus Risotto, Pumpkin Romesco Sauce **GF NF**

THYME BRAISED SHORT RIB

Pomme Purée, Beurre Noisette Kale & Heirloom Tomatoes, Smoked Au Jus **GF NF**

SEARED AIRLINE CHICKEN BREAST

Parmigiano Risotto, Turnip, Forest Mushroom, Truffle-Black Garlic Emulsion **GF NF**

WOOD GRILLED CAULIFLOWER STEAK

Lacinato Kale, Black Beluga Lentil, Roasted Tomatoes, Pumpkin Romesco, Chimichurri **V GF NF**

THIRD COURSE

Please Choose One

PEAR-WHITE CHOCOLATE CHEESE CAKE

Cashew Crumble, Berry Coulis

GRAND MARNIER CRÈME BRÛLÉE

Cinnamon Tuille, Orange Whipped Cream **NF (GF AVAILABLE)**

BECCAVB.COM | 757.965.9899

Gold Key Holiday Dining Gift Certificates are Not Redeemable for Restaurant Week Menu.

**Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness. Please advise your server of any food allergens. ++ Tax and Tip not included in price. For parties of 6 or more, a standard 20% tip is applied to your bill for your convenience. You may add an additional tip or adjust as you wish.*

GF = Gluten Free **V** = Vegetarian
NF = Nut Free **DF** = Dairy Free