



October 2009



## Feed your soul

### FIVE DELICIOUS LUNCH DEALS

monday

meat free  
mondays  
roast organic  
vegetable pita  
\$8

tuesday

cubano  
sandwich  
pressed ham,  
roasted pork  
and swiss on a  
soft roll  
\$8

wednesday

is for  
burgers!  
Inspired burger  
creations  
\$8

thursday

the press is on  
shrimp panini  
\$8

friday

our famous crab  
melt  
crisp flatbread  
with crab,  
mascarpone and  
spinach  
\$8



**TRICK OR TREAT Brunch**

**SATURDAY OCTOBER 31**

**SUPER BRUNCH BUFFET**

**10 AM TO 3 PM**

**RESERVATIONS AND COSTUMES  
RECOMMENDED!**

**SPOOKTACULAR KIDS TABLE**

**\$25 ADULTS, \$12 KIDS**

*We will be accepting non perishable food items for the  
Christ House food pantry*

*Bring a donation for a \$1.00 discount off brunch*

### Jamieson Grille supports "A taste for giving"

Friday October 23, 7:00AM to 10:00 PM

Torpedo Factory

The Rotary Club of Alexandria presents a Taste for Giving, an evening of fine food and community spirit to benefit many local charities in our community. Alexandria's best restaurants will provide food and there will be a silent auction and entertainment.

<http://www.ie-events.com/TasteForGiving/Information.asp>

### Unwind 4 PAWS

Thursday November 12, 5:30PM to 7:30 PM

Join the Alexandria Animal Welfare League and the Trademark Bar to support homeless animals in our community along the sidewalk of the hotel, restaurant and bar. Special snacks and beverages for all of our 4 legged friends and their owners, and a raffle of a Westin Heavenly Dog bed; Enter to win a dinner for two in the Jamieson Grille. All pawceeds benefit the Animal league.



### Thanksgiving

Thursday November 26, 4:00 PM

Chef Nadine invites you and your family and friends to the Jamieson Grille to share your day of Thanks with us. We will be open from 4 PM until 8 PM featuring a special Thanksgiving Day three course Prix Fix Menu.

### Save the date

Fall Harvest Wine Dinner

Thursday November 5, 7:00 PM

Savor an unparalleled selection of wines and cuisine created from the riches of the fall harvest. This farm to fork dinner highlights the regions impressive locally grown produce, American beef, and fresh fish. Four courses with wine pairings \$50, reservations are required until 5 PM Wednesday November 4.