



Dinner Menu - October 2020

First Course:

Spiced Roasted Butternut Squash and Cider Soup with Pumpkin Seeds and Creme Fraiche

or

Fior Di Latte (Fresh Mozzarella), Caprese with Cherry Tomatoes and Crostini

or

Grilled Organic Romaine, Parmesan and Anchovy Dressing, Croutons, Shaved Parmesan

or

Local Hydroponic Mixed Greens,

Local Apples, Candied Pecans, Radish, Goat Cheese, Cranberries, Apple Maple Vinaigrette

Second Course:

Butter Poached Shrimp, Endive and Watercress Salad, Radish, Tarragon Aioli

or

Pilsner Infused Pimento Cheese, Crisp Prosciutto Chips, Pickled Onions, Sharp Cheddar Biscotti

or

Broiled Lobster Tail, Cheddar and Garlic Drop Biscuit, Parsley Sauce

or

Oyster and Porcini Mushroom Risotto with Parmesan, Truffle Oil, Fresh Herbs and Crisp Bacon

Main Course:

Grilled Filet of Beef, Parmesan and Cream Potato Torte,
Red Onion Marmelletta, Carrot Purée, Brussels Sprouts, Demi-Glace

We suggest Trefethen Double T Cabernet Blend, Napa, 2017 \$15/\$52

or

Cannelloni of Snake River Wagyu Beef Bolognese with Herbed Ricotta,
White Wine Bechamel, Tomato Relish, Squash and Zucchini

We suggest Frescobaldi Nipozano Chianti Classico Reserva, IT, 2016 \$15/\$52

or

Roasted Duck Leg, Goat Cheese Risotto, Apricot Chutney, Brussels Sprouts, Roasted Turnips
We suggest Gougenheim Malbec, Mendoza, Argentina, 2017 \$9/\$32

or

**Frutti De Mare with Angel Hair,
PEI Mussels, Cod, Scallops, Spinach, Spicy Wine and Tomato Sauce**
We suggest Emmolo Sauvignon Blanc, Napa Valley, CA \$15/\$52

or

**Roasted Domestic Lamb Chops,
Herbed Polenta, Olive Tapenade, Brussels Sprouts, and Orange Agrodolce**
We suggest Picket Fence Pinot Noir, Russian River, CA 2016 \$13/\$48

Dessert:

Espresso Crème Brûlée, Pecan-Almond Biscotti

or

Belgian Chocolate Cake, Frozen Chocolate Mousse, Cherries, Hazelnuts, Whipped Cream

or

Apple Butter Ice Cream, Sugared Walnut Shortbread, Whipped Cream, Toasted Walnuts

or

“Smores” Tiramisu, Mascarpone Custard, Graham Cracker, Burnt Meringue