



## *Dinner Menu - November 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 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*

Pan Roasted Pork Belly, Cream Cheese and Apple Butter Ravioli, Beet Oil, Apples

*or*

Stuffed and Broiled Lobster Tail, Green Bean and Carrot Salad, Parsley Sauce

*or*

Porcini and Oyster 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*

Snake River Wagyu Beef Bolognese Cannelloni with Herbed Ricotta,  
White Wine Bechamel, Cherry Tomatoes, Brussels Sprouts  
*We suggest Frescobaldi Nipozano Chianti Classico Reserva, IT, 2016 \$15/\$52*

*or*

**Roasted Duck Leg, Carrot Souffle, Apricot Chutney, Brussels Sprouts, Roasted Turnips**

*We suggest Gougenheim Malbec, Mendoza, Argentina, 2017 \$9/\$32*

*or*

**Pan Seared Diver Scallops, Spicy Tomato Risotto, Fresh Cherry Tomatoes, Parsley 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, Blueberries, Hazelnuts, Whipped Cream**

*or*

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

*or*

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