



Dinner Menu - May 2021

First Course:

Organic Hydroponic Mixed Greens, Fresh Strawberries, Radish,
Pickled Shallots, Goats Cheese, Candied Pecans, Strawberry Vinaigrette

or

Yukon Potato and Sunchoke Vichyssoise, Brioche Crouton, Crème Fraiche, Chives

or

Siano Burrata, Pickled Strawberries, Olive Tapenade, Crostini

Second Course:

House Made Fettucine, Roasted Cremini and Oyster Mushrooms, Peas, Ramp "Carbonara"

or

Alabama Blue Crab Salad, English Cucumber, Peppers, Cilantro, Beet Oil

or

Chilled Sesame Seared Tuna, Avocado Mousse, Bamboo Shoots, Wasabi Tobiko

Main Course:

Roasted Duck Confit, Carrot Soufflé, Pickled Radish, Asparagus, Strawberry and Rhubarb Coulis

or

Grilled Beef Tenderloin, Au Gratin Potatoes, Rutabaga Purée, Asparagus, Demi - Glace

or

Pan Fried NC Flounder,

Garlic Panisee, Pickled Fennel, Wilted Spinach, Ramp and Citrus Aioli, Crustacean Nage

or

Pan Roasted American Lamb, Herbed Polenta, Olive Tapenade, Asparagus, Orange Gastrique

Dessert:

Espresso Crème Brûlée, Pecan-Almond Biscotti

or

Chocolate Cake, Belgian Chocolate Mousse, Strawberries, Toasted Hazelnuts, Whipped Cream

or

Strawberry Cheesecake Ice Cream, Graham Cracker Crumble, Strawberries, Whipped Cream