



## *Dinner Menu - June 2022*

### *First Course:*

Lemon and Garlic Marinated Lacianato Kale Salad,  
Toasted Breadcrumbs, Parmesan, Local Strawberries

*or*

Peach, Buttermilk and Brioche Gazpacho, Crème Fraîche, Fresh Herbs

*or*

St. Angel Brie & Idiazabal (Unpasteurized Sheep's Milk Cheese),  
Apricot Chutney, Marcona Almonds, Olive Tapenade, Sunflower Seed Crostini

### *Second Course:*

House Made Fettuccini, Roasted Oyster Mushrooms, Wilted Spinach, Porcini Cream

*or*

Broiled Maine Lobster Tail, Lemon Ricotta,  
Ramp Pickled Strawberries, Arugula Oil, Toasted Brioche

*or*

Crispy Goat's Cheese Croquettes, Pickled Rhubarb, Rhubarb Coulis, Local Strawberries

### *Main Course:*

Grilled Filet Mignon, Yukon Potatoes Au Gratin, Carrot & Honey Purée, Asparagus, Demi-Glace

*or*

Mustard Marinated Veal Tenderloin, Roasted Garlic Mashed Potatoes, Asparagus, Veal Jus

*or*

Pan Seared Mahi Mahi, Carolina Gold Rice, Pineapple Relish, Chimichurri

*or*

Roasted Duck Confit, Herb and Goat Cheese Polenta Cake,  
Rutabaga Purée, Asparagus, Wine and Berry Coulis

### *Dessert:*

Chocolate Cake, Belgian Chocolate Mousse, Hazelnuts, Whipped Cream

*or*

Homemade Cream Cheese Ice Cream, Shortbread Cookie, Strawberry Compote, Whipped Cream

*or*

Espresso Crème Brulée, Pecan Almond Biscotti