



## *Dinner Menu - November 2022*

### *First Course:*

Organic Hydroponic Mixed Greens, Local Apples, Pickled Shallots,  
Honey Whipped Goat Cheese, Toasted Almonds, Apple Cider Vinaigrette

*or*

Trout Tartine (Cured and Grilled),  
Onion Marmalade, Roasted Garlic Aioli, Watercress, Toasted Bread

*or*

Candy Roaster Squash & Ginger Soup,  
Tobacco Onions, Roasted Garlic Oil

### *Second Course:*

Sirloin Tartare,  
Cornichons, Shallots, Capers, Roasted Garlic, Chives, Dijon Mustard, Egg Yolk, Grilled Bread

*or*

Marinated and Grilled Maine Lobster Tail, Fennel, West Indian Tomato Sauce

*or*

Kale and Ricotta Ravioli, Mushroom Brodo, Pumpkin Seed Gremolata, Parmigiano Reggiano

### *Main Course:*

Grilled Beef Tenderloin, Carrot Purée, Potato Pavé, Hen of the Woods Mushrooms, Bordelaise

*or*

Pan Roasted New Zealand Lamb Chop, Celeriac Risotto, Roasted Sunchoke, Pan Seared Carrots

*or*

Pan Seared Steelhead Trout, Rice Grits, Cauliflower Purée, Grilled Broccolini

*or*

Duck Confit, White Bean Ragout, Grilled Cabbage, Blueberry Mostarda

### *Dessert:*

Orange Almond Cake, Chocolate Sauce, Orange Supremes, Candied Pistachios

*or*

Viennese Apple Strudel, Crème Patissiere, Spiced Nuts, Whipped Cream

*or*

St. Andre Brie and Looking Glass Creamery Firm Cheese,  
Red Grapes, Apple Chutney, Crostini