



## *Dinner Menu – March 2023*

### *First Course:*

Grilled Romaine Caesar Salad, Herbed Croutons, Shaved Parmigiano Reggiano

*or*

Red Pepper and Sun-Dried Tomato Soup, Herbed Croutons, Crème Fraîche

*or*

Composed Burrata,

Prosciutto, Mixed Cherry Tomato, Olive Tapenade, Aged Balsamic, Crostini, Basil

### *Second Course:*

Baked Stuffed Oysters Al Forno, Artichokes, Onions, Garlic, Bell Pepper, Parmesan, Lemon

*or*

“Cacio e Pepe” Fettuccini, Parmigiano Reggiano, Black Pepper

*or*

\*Sirloin Tartare, Celery Leaf Salsa Verde, Oreno Greek Olive Oil, Grilled Bread

### *Main Course:*

Grilled Beef Tenderloin,

Potato Pavé, Cippolini Onions, Maitaki Mushrooms, Broccolini, Demi-Glace

*or*

Braised Lamb Shank,

Robuchon Potatoes, Roasted Carrots, Cippolini Onions, Green Beans

*or*

Pan Fried Branzino,

Pomodoro Sauce, Parmesan Polenta, Asparagus, Wilted Spinach

*or*

French Duck Confit,

Lentil Ragout, Sauce Cumberland, Fingerling Potatoes, Cippolini Onions, Asparagus

### *Dessert:*

Viennese Apple Strudel, Whipped Cream

*or*

Chocolate Decadence Cake, Fresh Berries, Whipped Cream

*or*

Coconut Panna Cotta, Pineapple, Toasted Coconut