



Dinner Menu – May 2023

First Course:

Grilled Romaine Caesar Salad, Herbed Croutons, Shaved Parmigiano Reggiano

or

Cream of Roasted Fennel Soup, Chives, Herbed Croutons

or

Cheese Plate of Hornbacher and Dolcelatte,
Prosciutto, Mixed Cherry Tomato, Fig Jam, Olive Tapenade, Crostini

Second Course:

Pan Seared Super Lump Crab Cake, Arugula Salad, Lemon Dill Aioli

or

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

or

Sirloin Tartare, Celery Leaf Salsa Verde, Oreno Greek Olive Oil, Shaved Egg Yolk, Grilled Bread

Main Course:

Grilled Beef Tenderloin,
Robuchon Potatoes, Cippolini Onions, Baby Rainbow Carrots, Asparagus, Bordelaise Sauce

or

Pan Seared Veal Tenderloin,
Potato Pavé, Asparagus, Rainbow Carrots, Tarragon Cream Sauce

or

Pan Seared Antarctic Salmon,
Polenta, Haricot Vert, Lemon Dill Sauce

or

Duck Confit,
Potato Pavé, Cippolini Onions, Asparagus, Sauce Cumberland

Dessert:

Viennese Apple Strudel, Whipped Cream

or

Chocolate Decadence Cake, Fresh Berries, Whipped Cream

or

Almond Espresso Bread Pudding,
Caramel, Homemade Vanilla Ice Cream