



Dinner Menu - September 2023

First Course:

Grilled Romaine Caesar Salad, Herbed Croutons, Shaved Parmigiano Reggiano

or

Heirloom Tomato Gazpacho (Chilled),
Local Cucumber, Cubanella Peppers, Onion, Herbed Croutons, Diced Avocado, Cilantro

or

Cheese Plate of St. Angel Triple Cream and Thomasville Tomme,
Mixed Cherry Tomatoes, Fig Jam, Olive Tapenade, Crostini

Second Course:

Pan Seared Super Lump Crab Cake,
Arugula Salad w/ Dijon Vinaigrette, Cherry Tomatoes, Tartar Sauce

or

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

or

Fried Green Tomato with Grilled Shrimp, Mango and Grilled Corn Salsa, Cilantro Aioli

Main Course:

Grilled Beef Tenderloin,
Mashed Potatoes, Local Spring Onion, Wild Mushrooms,
Grilled Peach, Asparagus and Baby Carrots, Port Wine Sauce

or

New Zealand Rack of Lamb Provençal,
Potato Pavé, Roasted Cipollini Onions, Green Bean Almondine, Demi Glaze

or

Trout Almondine, Rice Grits, Sauteed Spinach, Sweet and Sour Tomato Confit

or

Duck Confit, Herb Roasted Fingerling Potatoes,
Haricot Verts, Juniper & Honey Nectarine Compote, Demi Glaze

Dessert:

Viennese Apple Strudel, Homemade Vanilla Ice Cream, Whipped Cream

or

Chocolate Decadence Cake, Fresh Berries, Whipped Cream

or

Coup Newman,
Merengue, Homemade Strawberry and Vanilla Ice Cream, Warm Blueberries, Whipped Cream