



Dinner Menu - November 2023

First Course:

Grilled Romaine Caesar Salad,
Herbed Croutons, freshly grated Parmigiano Reggiano, White Silano Anchovies

or

Roasted Kabocha Squash Soup, Pumpkin Seed Oil, Roasted Pumpkin Seeds

or

NJ Blue Point Oysters on the Half Shell, Cocktail Sauce

Second Course:

Pan Seared Maine Scallops, Arugula Salad, Beet Aioli

or

Beef Tartare,

Celery Leaf Salsa Verde, Oreno Greek Olive Oil, Grated Cured Egg Yolk, Grilled Bread

or

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

Main Course:

Grilled Beef Tenderloin,

Mashed Potatoes, Cipollini Onions, Wild Mushrooms, Carrot Purée,

Grilled Apple, Asparagus and Baby Carrots, Port Wine Sauce

or

New Zealand Rack of Lamb Provençal,

Potato Pavé, Roasted Cipollini Onion, Carrot Purée, Grilled Apple, Demi Glaze

or

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

or

Duck Confit, Herb Roasted Fingerling Potatoes,

Haricot Verts, Grilled Apple, Demi Glaze

Dessert:

Viennese Apple Strudel, Homemade Cinnamon Ice Cream, Whipped Cream

or

Chocolate Decadence Cake, Fresh Berries, Whipped Cream

or

Espresso Crème Brule, Fresh Berries, Meringue

or

Cheese Plate of St. Angel Triple Cream & Hornbacher,

Mixed Cherry Tomatoes, Fig Jam, Olive Tapenade, Crostini