



Dinner Menu - February 2024

First Course:

Roasted Red Pepper Sundried Tomato Soup, Crème Fraîche, Croutons, Chives

or

Grilled Romaine Caesar Salad, Herbed Croutons, White Anchovies, Shaved Parmigiano Reggiano

or

*Oysters on the half Shell, Cocktail sauce

Second Course:

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

or

*Pan Seared N.C. Shrimp and Scallop Saffron Risotto

Main Course:

Grilled Beef Tenderloin,

Smashed Potatoes, Cipollini Onions,

Wild Mushrooms, Carrot Purée, English Peas, Port Wine Sauce

We suggest Trefethen Eshcol Cabernet Blend, Napa Valley, CA 2020 \$17/\$58

or

Pan Seared Trout Almondine,

Rice Grits, Parsnip Purée, Jicama Pineapple Slaw, Carrots and Asparagus

We suggest Cliff Lede Sauvignon Blanc, Napa Valley, CA 2021 \$18/\$64

or

Duck Confit,

Potato Pavée, Haricot Verts, Roasted Beets, Grilled Apple, Mango Chutney, Demi Glaze

We suggest Vajra Able Barolo, Italy 2019 \$23/\$84

or

New Zealand Lamb Chops,

Herb Roasted Fingerling Potatoes, Broccolini, Maitake Mushrooms, Grilled Apple, Demi Glaze

We suggest Caparzo, Brunello di Montalcino, Italy 2018 \$27/\$95

or

Vegetarian Plate: Pan Fried Tofu, Carolina Gold Rice, Maitake Mushrooms,
Jicama Pineapple Slaw, English Peas, Roasted Cauliflower, Zucchini, Carrots, and Walnuts

We suggest Picket Fence Pinot Noir, Russian River Valley, CA 2022 \$15/\$52

Dessert:

Viennese Apple Strudel with Cinnamon & Walnuts, Whipped Cream

or

Chocolate Decadence Cake, Fresh Strawberries, Whipped Cream

or

Espresso Crème Brulée, Lemon Zest