

***Dinner Menu - March 2024***

***First Course:***

# Grilled Romaine Caesar Salad, Herbed Croutons, shaved Parmesan, White Silano Anchovies

***or***

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

***or***

**Cheese Plate of Hornbacher, Triple Cream Brie and Manchego, Cherry Tomatoes,** **Fig Jam, Olive Tapenade, Crostini**

***or***

**Virginia Peachtree Oysters on the Half Shell, Cocktail Sauce**

***Second Course:***

# Pan Seared N.C. Shrimp, Fried Green Tomato, Jícama Pineapple Slaw

***or***

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

***or***

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

***Main Course:***

# Roasted Duck Confit,

# Potato Pavé, Mango Chutney, Haricots Verts, Grilled Apple, Sauce Cumberland, Demi Glace

***or***

**Grilled Beef Tenderloin, Mashed Potatoes, Carrot Purée, English Peas, Cipollini, Mushrooms, Port Wine Sauce**

***or***

**Pan Seared Trout Almondine, Rice Grits, Carrots, Spinach, Grilled Tomato, Jícama Pineapple Slaw, Parsnip Purée**

 ***or***

**Vegetarian Plate:**

# Pan Fried Tofu, Rice, Seasonal Vegetables, Jicama Pineapple Slaw, Roasted Walnuts

***or***

**Pan Seared New Zealand Lamb Chops, Potato Pavé, Asparagus and Baby Carrots, Maitake Mushrooms, Grilled Apple, Demi-Glace**

***Dessert:***

# Viennese Apple Strudel (with Cinnamon and Walnuts), Whipped Cream

***or* Chocolate Decadence Cake, Strawberries, Whipped Cream**