



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

Second Course:

Pan Seared N.C. Shrimp, Fried Green Tomato, Jicama 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,

Mango Chutney, Potato Pavé, 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 Branzino,

Yellow and Green Squash Spaghetti, Blistered Garden Tomatoes,
Kalamata Olives, Capers, Garlic White Wine Sauce

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

or

Espresso Crème Brulée, Lemon Zest, Meringue