



Dinner Menu - May 2024

First Course:

Grilled Romaine Caesar Salad, Herbed Croutons, shaved Parmesan, White Cantabrian Anchovies

or

Vichyssoise (Cold Potato and Spring Onion Soup), Herbed Croutons

or

Burrata, Heirloom Tomatoes, Basil, EVO Olive Oil, Balsamic Reduction

or

*Virginia Oysters on the Half Shell (Wicomico River), Cocktail Sauce

Second Course:

Beef Tartare,

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

or

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

or

Four Cheese Ravioli, Ramp Cream Sauce, Chives, Parmesan Cheese

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,

Grilled Apple, English Peas, Cipollini Onions, Grilled Tomato, Mushrooms, Port Wine Sauce

or

*Pan Seared Branzino, Cucumber Wasabi Aioli,

Roasted Fingerling Potatoes, Blistered Tomatoes, Seasonal Vegetables, Lemon Butter Caper 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,

Grilled Tomato, Maitake Mushrooms, Grilled Apple, Demi Glace

Dessert:

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

or

Chocolate Decadence Cake, Strawberries, Whipped Cream

or

Coup Newman,

Merengue, Homemade Vanilla & Strawberry Ice Cream, Fresh Berries, Whipped Cream