



Dinner Menu - June 2024

First Course:

Spring Mix Salad,

Feta Cheese, Candied Walnuts, Cherry Tomatoes, Avocado, Cucumbers, Pickled Onion, Dijon Vinaigrette

or

Roasted Red Pepper & Sun-Dried Tomato Soup, Crème Fraiche, Herbed Croutons

or

Burrata, Heirloom Tomatoes, Basil, E.V. Olive Oil, Balsamic Reduction

or

Oysters on the Half Shell (James River VA), Cocktail Sauce

Second Course:

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

or

Pan Seared Jumbo Scallop, Fried Green Tomato, Jicama Pineapple Slaw

or

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

Main Course:

Roasted Duck Confit,

Chateau Potatoes, Peach 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 Trout, Cucumber Wasabi Aioli, Yellow and Green Squash Spaghetti, Blistered Tomato, Sautéed Spinach, Kalamata Olives, Capers, Garlic White Wine Sauce

or

Vegetarian Plate: Pan Fried Tofu, Yellow and Green Squash Spaghetti, Blistered Tomato, Sautéed Spinach, Kalamata Olives, Capers, Garlic White Wine Sauce

or

Pan Seared New Zealand Lamb Chops, Herb Roasted Red Potatoes, 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