



## *Dinner Menu - September 2024*

### *First Course:*

Spring Mix Salad,

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

*or*

Roasted Heirloom Tomato Gazpacho,  
Cucumbers, Onions, Garlic, Cilantro, Herbed Croutons

*or*

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

### *Second Course:*

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

*or*

Pan Seared Shrimp, Fried Green Tomato, Jicama Pineapple Slaw

*or*

Fettuccini alle Vongole,

Little Neck Clams, Tomatoes, Italian Parsley, Parmesan Cheese, White Wine Lemon Butter Garlic Sauce

### *Main Course:*

Roasted Duck Confit,

Austrian Dumpling, Chutney filled Grilled Peach, Haricots Verts, 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 Antarctic Salmon, Cucumber Wasabi Aioli, Yellow and Green Squash Spaghetti,  
Blistered Tomato, Sauteed Spinach, Kalamata Olives, Capers, Garlic White Wine Sauce

*or*

Vegetarian Plate: Pan Fried Tofu, Yellow and Green Squash Spaghetti, Blistered Tomato,  
Sauteed 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