



Dinner Menu - September 2024

First Course:

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

or

Roasted Butternut Squash Soup,
Toasted Pumpkin Seeds, Pumpkin Oil, Crème Fraîche

or

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

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

House made Potato Gnocchi with Slow Simmered Marinara,
Crispy Prosciutto, Basil, Parmesan Cheese

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 Local Mountain Trout Almondine,
Saffron Risotto, Yellow Squash Spaghetti, Spinach, Blistered Tomatoes, Beurre Blanc

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

Berry Cobbler, Whipped Cream