



Dinner Menu - October 2024

First Course:

Mixed Greens Salad,
Candied Walnuts, shaved Parmesan, Cucumbers, Tomatoes, Dijon Vinaigrette

or

French Onion Soup,
Gruyère and Parmesan Cheese, Sourdough Bread

or

Burrata,
Heirloom Tomatoes, Basil, Arugula and Radicchio Salad, E.V. Olive Oil, Balsamic Reduction, Crostini

Second Course:

*Beef Tartare,
Parsley, Capers, Oreno Greek Olive Oil, Mustard, Red Onions, Toasted Baguette

or

*Pan Seared Jumbo Scallop,
Fried Green Tomato, Mango, Pineapple and Jicama Salsa

or

Fettuccini alla Newman,
Slow Simmered Marinara, topped with Burrata

Main Course:

Roasted Duck Confit,
Austrian Dumpling, Haricots Verts, Red Wine Cabbage, Roasted Red Pepper Coulis, Demi-Glace

or

Grilled Beef Tenderloin, Baked Garlic Mashed Potatoes, Carrot Purée,
Caramelized Onions, Grilled Tomato, Local Mushrooms, Demi-Glace

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 Fingerling Potatoes,
Asparagus, Caramelized Onions, Local Mushrooms, Blistered Tomatoes, Demi-Glace, Mint Sauce

Dessert:

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

or

Chocolate Decadence Cake, Strawberries, Whipped Cream

or

Warm Berry Cobbler, Homemade Vanilla Ice Cream, Whipped Cream