



Dinner Menu - November 2024

First Course:

Mixed Greens Salad, Candied Walnuts, shaved Parmesan, Cucumbers, Beets, 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 (Deconstructed),

Egg Yolk, Parsley, Capers, Oreno Greek Olive Oil, Whole Grain Mustard, Red Onions, Grilled 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,

Potato Pave, Parsnip 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

or

Tempura Battered Tofu,

Saffron Risotto, Asparagus, Haricots Verts, Rainbow Carrots, Caramelized Onions, Tomatoes,

Roasted Red Pepper & Parsnip Coulis, Ginger and Ponzu Reduction

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