



Dinner Menu - March 2025

First Course:

Kale Salad,
Toasted Walnuts, Goat Cheese, Cranberries, Dijon Vinaigrette
or
Fire Roasted Tomato Bisque, Crème Fraîche, Parmesan Crisp
or
Beet Carpaccio, Toasted Walnuts, Arugula, Orange Vinaigrette

Second Course:

Beef Tartare (Deconstructed),
Egg Yolk, Parsley, Capers, Oreno Greek Olive Oil, Whole Grain Mustard, Red Onions, Grilled Baguette
or
Baked Eggplant Lesbos, Feta Cheese, Kalamata Olives, Slow Simmered Tomato Sauce
or
Shrimp Scampi, House made Gnocchi, Tomato, Spinach, Seasoned Bread Crumbs, Parmesan

Main Course:

Roasted Duck Confit,
Austrian Dumpling, Haricots Verts, Red Wine Cabbage, Mango Chutney, Demi-Glace
or
Grilled Beef Tenderloin (substitute a Tomahawk Steak for 2 for a \$50.00 upcharge),
Potato Pavé, Asparagus, Spinach & Roasted Garlic Purée, Blistered Tomatoes,
Cippolini Onion, Mushrooms, Demi-Glace
or
Pan Seared Local Trout Almondine,
Tomato Garlic Confit, Saffron Risotto, Sautéed Baby Spinach, Lemon Butter Cream
or
Beef Bracirole,
Fettuccini, House Made Sweet Fennel Sausage, Asparagus, Shaved Parmesan, Marinara Sauce
or
Tempura Battered Tofu,
Saffron Risotto, Asparagus, Haricots Verts, Caramelized Onions, Tomatoes, Ginger and Ponzu Reduction

Dessert:

Viennese Apple Strudel (with Cinnamon and Walnuts), Whipped Cream
or
Passion Fruit Panna Cotta, Strawberry Coulis, Whipped Cream
or
Peppermint Tiramisu, Chocolate Ganache, Whipped Cream
or
Passion Fruit Tart, Fresh Berries, Burnt Meringue