



## *Dinner Menu - March 2025*

### *First Course:*

Kale and Arugula 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*

Grilled Shrimp, Fingerling Potatoes, Fennel, Fuji Apple, Lobster Nage

### *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*

Braised Lamb Shank,  
Carolina Gold Rice, Mixed Root Vegetable au Gratin, Carrots, Broccolini, Local Mushrooms, Jus

*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*

Chocolate Crèmeux (Gluten Free), Fresh Berries, Almond Biscotti, Whipped Cream

*or*

Peppermint Tiramisu, Chocolate Ganache, Whipped Cream

*or*

Passion Fruit Tart, Fresh Berries, Burnt Meringue