



Dinner Menu - April 2025

First Course:

Spring Mix Salad,
Goat Cheese, Roasted Walnuts, Cherry Tomatoes, Avocado, Cucumbers, Pickled Onion, Dijon Vinaigrette
or
Potato, Leek and Ramp Soup, Crème Fraîche, Herbed Croutons
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
Braised Short Rib, Potato Pancake, Pickled Shallot, Cilantro Aioli

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 Antarctic Salmon,
Tomato Garlic Confit, Chateau Potatoes, Broccoli, Vegetable Marrow Farci, Cucumber Dill Sauce
or
Braised Lamb Shank,
Carolina Gold Rice, Mixed Root Vegetable au Gratin, Carrots, Broccoli, 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
Peaches and Cream, Homemade Vanilla Ice Cream, Peach Compote, Shortbread Cookie
or
Chocolate Decadence Cake, Whipped Cream