



Dinner Menu - October 2025

First Course:

Mixed Mountain Salad, Belgian Endives, Radicchio, Arugula, Baby Romaine,
Walnuts, Celery Root, Pears and Oranges, Dijon Vinaigrette

or

Candy Roaster Pumpkin Soup, Toasted Pumpkin Seeds, Pumpkin Seed Oil

or

Beet Carpaccio, Toasted Walnuts, Arugula, Blood Orange Vinaigrette

or

Cheese Plate of Triple Cream Brie, Thomasville Tomme and Sandy Creek Goat Cheese,
Marcona Almonds, Dates, Cherry Tomatoes, Apricot Habanero Jam, Olive Tapenade, Crostini

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, Apple, Sweet Drop Peppers, Lobster Nage

or

Burrata, Tomato Concasse, Cherokee Purple Tomato, Basil, Balsamic Reduction, Chive Oil, Toasted Baguette

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, Caramelized Onions, Mushrooms, Demi-Glace

or

Pan Seared Mountain Trout Almondine,
Saffron Risotto, Tomato Garlic Confit, Wilted Spinach, Haricots Verts, Dill Sauce

or

Pan Seared New Zealand Lamb Chops,
Garlic Parmesan Fingerling Potatoes, Asparagus, Carrots, Pea Puree, Local Mushrooms, Black Garlic Jus

or

Curried Butternut Squash, Carolina Gold Rice, Garden Vegetables

Dessert:

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

or

Tres Leches Tiramisu, Toasted Merengue, Macaron

or

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

or

Affogato, Homemade Vanilla Ice Cream, Shot of Espresso, Hazelnut Pirouline, Whipped Cream