



Dinner Menu - February 2026

First Course:

Grilled Marinated Belgian Endive Salad,
Poached Pears, Candied Pecans, Honey Balsamic Pearls, Feta, Balsamic Vinaigrette

or

Roasted Butternut Squash and Ginger Soup,
Pumpkin Seed Oil, Roasted Pumpkin Seeds, Crème Fraîche

or

Beet Carpaccio,
Walnuts, Goat Cheese, Arugula, Orange Champagne Vinaigrette

or

Cheese Plate of St. Angel Triple Cream Brie, Manchego and Hickory Grove,
Cherry Tomatoes, Peach Habanero Jam, Marcona Almonds, Dates, Olive Tapenade, Crostini

Second Course:

Beef Tartare (Deconstructed),
Egg Yolk, Parsley, Capers, Oreno Greek Olive Oil, Whole Grain Mustard, Red Onions, Grilled Baguette

or

Roasted Spaghetti Squash Aglio e Olio,
Feta, Goat Cheese and Herbed Stuffed Cherry Tomatoes

or

Shrimp Scampi, Fettuccini,
Tomato, Spinach, Seasoned Bread Crumbs, Parmesan and Pecorino Romano

Main Course:

Grilled Beef Tenderloin,
Potato Pavé, Caramelized Onions, Asparagus, Mushrooms, Broccolini,
Carrot Purée, Spinach & Roasted Garlic Purée, Demi-Glace

or

Parmesan Crusted Swordfish,
Saffron Risotto, Tomato Garlic Confit, Wilted Spinach, Carrots, Lemon Butter Cream

or

Lamb Tenderloin,
Roasted Fingerling Potatoes, Minted Pea Puree, Carrot, Asparagus, Black Garlic

or

Crispy Duck Confit,
Austrian Dumpling, Braised Cabbage & Apples, Haricots Verts,
Roasted Red Pepper Coulis, Mango Chutney, Red Current Demi-Glace

or

Japanese Hokkaido Squash,
Grilled Baby Bok Choy, Carolina Forbidden Rice, Garden Vegetables

Dessert:

Viennese Apple Strudel (with Cinnamon and Walnuts),

Homemade Vanilla Ice Cream, Whipped Cream

or

Chocolate Decadence Cake, Whipped Cream

or

Chocolate Crèmeux (Gluten Free),

Fresh Berries, Almond Biscotti, Whipped Cream

or

Affogato,

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