



## *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**