



Dinner Menu - March 2026

First Course:

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

or

Fire Roasted Tomato Bisque,
Crème Fraîche, Parmesan Crisp

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, Mango 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

Frutti di Mare,
Fettuccini, Shrimp, Bay Scallops, Mussels, Calabrian Chili Marinara, Parmesan and Pecorino Romano

Main Course:

Grilled Beef Tenderloin,
(substitute a Tomahawk Steak for 2 for a \$50.00 upcharge)
Potato Pavé, Caramelized Onions, Mushrooms, Broccolini, Carrot Purée,
Spinach & Roasted Garlic Purée, Pink Peppercorn Demi-Glace

or

Veal Bourguignons,
Spaetzle, Pearl Onions, Sundried Tomatoes, Mushrooms

or

Pan Seared Branzino Salmoriglio,
Saffron Risotto, Carrots, Tomato Garlic Confit

or

Pan Seared Lamb Chops,
Wild Mushroom and Parmesan Risotto, Asparagus, Carrots, Minted Pea Purée, Black Garlic

or

Crispy Duck Confit,
Austrian Dumpling, Mango Chutney, Red Currant Demi Glace,
Asparagus, Braised Cabbage & Apples, Roasted Red Pepper Coulis

or
Tempura Battered Tofu,
Saffron Risotto, Garden Vegetables, Ginger & Ponzu Reduction

Dessert:

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

or

Strawberry Cheesecake Tiramisu, Almond Biscotti Crumble

or

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

or

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