



Dinner Menu - May 2026

First Course:

Romaine Caesar Salad, Herbed Brioche Croutons, shaved Parmesan, Silano White Anchovy

or

Wild Ramp and Potato Soup, Crème Fraîche, Chives

or

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

or

Cheese Plate of St. Eiffel Cream Brie, Thomasville Tomme, and Dubliner,
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

Baked Eggplant Lesbos, Feta Cheese, Kalamata Olives, Onions, Slow Simmered Tomato Sauce

or

Frutti di Mare,

Fettuccini, Shrimp, Bay Scallops, Clams, Calabrian Chili Marinara, Parmesan and Pecorino Romano

Main Course:

Grilled Beef Tenderloin,

Potato Pavé, Caramelized Onions, Mushrooms, Broccolini, Carrot Purée,
Spinach & Roasted Garlic Purée, Pink Peppercorn Demi-Glace

or

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

or

Pan Seared Local Trout Almondine, Saffron Risotto, Tomato Garlic Confit, Carrots, Zucchini, Lemon Butter Cream

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

Fresh Berry Cobbler, Homemade Local Strawberry Ice Cream, Strawberry Compote, Crema Romanoff

or

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

or

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