



Dinner Menu - July 2026

First Course:

Grilled Romaine Caesar Salad,
White Scallia Anchovies, Parmesan Cheese, Homemade Herbed Croutons

or

Chilled Fire Roasted Tomato Bisque, Crème Fraîche, Parmesan Crisp

or

Cheese Plate of Looking Glass Dutch Gouda, Triple Cream Brie and Hornbacher,
Cherry Tomatoes, Marcona Almonds, Figs, Jumpin' Frog Jam (Jalapeño, Fig, Raspberry, Orange, Ginger), 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

Cacio e Pepe y Piselli, Fettuccini, Peas, Black Pepper, Parmigiano Reggiano

or

Burrata,

Local Heirloom Tomato, Fresh Basil, Arugula, Roasted Garlic Chive Oil, Balsamic Drizzle, Grilled Baguette

Main Course:

Grilled Beef Tenderloin,
Potato Pavé, Caramelized Onions, Mushrooms, Broccoli, Carrot Purée,
Spinach & Roasted Garlic Purée, Pink Peppercorn Demi-Glace

or

Veal Bourguignons, Carolina Gold Rice, Pancetta, 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, Asparagus, Braised Cabbage & Apples, Roasted Red Pepper Coulis, Demi Glace

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

Local Peach Cobbler, Homemade Vanilla Ice Cream, 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