



Dinner Menu - October 2026

First Course:

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

or

French Onion Soup, Sourdough Bread, Gruyere and Parmesan Cheese

or

Cheese Plate of Woolly Woolly Black Truffle, Triple Cream Brie and Hornbacher,
Cherry Tomatoes, Marcona Almonds, Figs, Jumpin' F.R.O.G. Jam (Jalapeño, Fig, Raspberry, Orange, Ginger),
Olive Tapenade, Crostini

or

Golden Beet Carpaccio, Walnuts, Goat Cheese, Spring Mix, Orange Champagne Vinaigrette

Second Course:

Beef Tartare (Deconstructed),
Egg Yolk, Parsley, Capers, EVOO, Lusty Monk Medieval Mustard, Red Onions, Grilled Baguette

or

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

or

*Crispy Pork Belly, Honey Apple Glaze, Creamy Polenta, Pineapple, Jicama & Grilled Corn Salsa

Main Course:

Grilled Beef Tenderloin or Delmonico Rib Eye,
Potato Pavé, Caramelized Onions, Mushrooms, Broccolini, Carrot Purée,
Spinach & Roasted Garlic Purée, Pink Peppercorn Demi-Glace

or

Marianne's Veal Goulash, Parsley Potatoes, Onions, Carrots, Mushrooms, Crème Fraîche

or

Pan Seared Local Trout Meunière,
Saffron Risotto, Asparagus, Carrots, Tomato Garlic Confit, Lemon Butter Caper Sauce

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

Baked Saluda Apple, Atkins Orchard Rome Apple, Walnuts, Raisins, Maple Syrup, Caramel 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