

# *Dinner Menu*

## **APPETIZERS**

*Please select ONE option*

- Jumbo Shrimp Cocktail
- Roasted Duck Breast, Eggplant Puree  
Parsley and Roasted Pepper Sauce
- Stellar Bay Oysters, Creamy Cauliflower Mousse, Caviar
- Horseradish Cured Salmon, Apple Slaw
- Butternut Squash Tart, House made Ricotta Cheese  
Pistachios, Micro Arugula
- Leek Tart, Marinated Peppers, Saffron Potatoes  
Manchego, Pepper Vinaigrette, Micro Basil
- Marinated Grilled Shrimp, White Bean and Tomato Stew, Salsa Verde
- Mediterranean Crab and Tomato Bisque
- Classic French Onion Soup, Gruyere Crouton
- Cavatelli Pasta, Kennett Square Mushroom Bolognese
- Ricotta Polenta Cake, Exotic Mushroom Fondue, Shaved Scallion

## **SALADS**

*Please select ONE option*

- Arcadian Mixed Greens, Romaine, Julienne Carrots,  
Cucumbers, Tomatoes, House Vinaigrette
- Caesar Salad, Parmesan Cheese, Baby Romaine, Croutons, Caesar Dressing
- Spinach Leaf Salad, Marinated Navy Beans, Green Onions  
Mushrooms, Warm Chorizo Vinaigrette
- Romaine Wedge, Goat Cheese, Cherries, Pancetta, Golden Beets, Maple Vinaigrette
- Mixed Greens, Cranberries, Walnuts, Goat Cheese, Balsamic Vinaigrette
- Roasted Mushroom Salad, Frisée, Micro Basil, Radish, Shallot Vinaigrette
- Chicken Terrine, Gratin of Chicken Liver
- Tatsoi, Shiitake Mushrooms, Pancetta, Snow Peas  
Ginger, Lemongrass Vinaigrette
- Orange Marinated Farro
- Goat Cheese Crumbles, Micro Arugula, Basil Vinaigrette

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*Please select ONE option*

## **ENTRÉES**

- Grilled Swordfish Medallion  
Roasted Garlic and Saffron Potato Puree, Tomato Compote, Parsley Nage
- Grilled Pork Chop  
House Smoked Ham, Potato and Cabbage Ragout, Mustard Pork Jus
- French Cut Chicken Breast  
Slow Cooked Leg and Spinach Ragout, Sweet Potato Puree, Cabernet Reduction
- Ginger and Soy Glazed Salmon  
Forbidden Black Rice, Snow Peas, Cilantro Jus
- Grilled Beef Sirloin  
Wild Mushroom and Potato Fondue, Broccoli Spear, Thyme Beef Jus
- Striped Bass  
Melted Shallot and Lemon Potato, Spinach, Almond Nage
- Roasted Beef Filet  
Savory Barley Pilaf, Red Onion Marmalade, Red Wine Sauce
- Braised Lamb Shank  
Curried Cauliflower and Potato Puree, Jeweled Lamb Jus
- Slow Cooked Short Rib  
"Sunday Tomato Gravy" Style, Parmesan Polenta, Broccolini
- Porcini Dusted Salmon  
Roasted Fennel Farro, Carrot Pool, Basil Oil
- Grilled Bone In Chicken Breast  
Fingerling Potato and Ratatouille Vegetable Ragout, Haricot Vert  
Rosemary Chicken Jus

## **LAND AND SEA**

- Roasted Petite Beef Filet and Lobster  
Chive Potato Puree, Asparagus, Madeira Beef Jus
- Grilled Filet Mignon and Crab Cake  
Roasted Pepper Farro, Saffron Fennel Relish, Natural Beef Jus
- French Cut Chicken Breast and Marinated Shrimp  
Cheddar Grits, Braised Kale, Creole Chicken Jus
- Beef Tenderloin and Roasted Salmon Medallion  
Potato, Zucchini, and Roasted Tomato Gateau, Thyme Beef Jus

# *Dinner Menu*

## DESSERT

*Please select ONE option*

Vanilla Bean Cheesecake  
Toasted Graham, Strawberry Pineapple Salad

Dark Chocolate Chambord Torte  
Caramelized Cocoa Nibs, Raspberries

Coffee Crème Brûlée  
Hazelnut Shortbread, Citrus Chantilly

Citrus White Chocolate Tart  
Toasted Meringue

Chocolate Pot de Crème  
Salted Caramel Ganache, Candied Peanuts

## SEASONAL DESSERTS

### WINTER

*January - March*

Citrus Olive Oil Cake  
Blood Orange Mousseline  
Bourbon Vanilla Caramel

Cinnamon Panna Cotta  
Caramelized Bananas, Candied Walnuts

### SPRING

*April - June*

Chocolate Almond Cake  
Milk Chocolate Mousse, Framboise Coulis

Blueberry Lemon Tart  
Yogurt Cremeaux, Pistachios

### SUMMER

*July - September*

Exotic Tropical Financier  
Coconut Crème, Mango Mint Coulis

Stone Fruit Cobbler  
Roasted White Chocolate, Honeycomb Ice Cream

### FALL

*October - December*

Brown Sugar Swirled Cheesecake  
Roasted Pear, Candied Cranberries

Honeyed Butternut and Apple Crisp  
Crème Fraiche Ice Cream

Coffee, Decaffeinated, and Assorted Hot Tea Service  
Additional Charge