



January 21, 28 & February 4

First Course

Drunken Goat Cheese

stewed red grapes, honeycomb candy

Second Course

Burrata Salad

fennel, red onion, focaccia crumble, capers, italian dressing

Third Course

Veal Short Ribs

mashed rutabaga, roasted brussels sprouts, honey glazed carrots, herb jus

or

Chicken Roulades

mashed rutabaga, roasted brussels sprouts, honey glazed carrots, herb jus

Fourth Course

Pear & Walnut Crumble

white wine vanilla ice cream

Ingredients are subject to changes based on availability.



February 11 & 18

First Course

Triple Cream Brie

berry & lemon preserves, pound cake, sea salt

Second Course

Bibb Salad

strawberries, cucumber, basil, orange blossom, chocolate vinaigrette

Third Course

Surf & Turf

sirloin filet, seafood ravioli, asparagus, crab butter

or

Roasted Wild Mushrooms

mushroom ravioli, goat cheese, asparagus, black truffle butter

Fourth Course

Vanilla Bean Cheesecake

hazelnut pavlova crumble, raspberry coulis

Ingredients are subject to changes based on availability.



February 25 & March 4

First Course

Aged White Cheddar

pear, caramelized onion, balsamic reduction

Second Course

Kale Caesar Salad

white anchovy, parmesan crisp, focaccia crostini, caper

Third Course

Shepards Pie

stewed beef & lamb, peas, carrots, guinness gravy, roasted garlic mashed potatoes, seasonal vegetables

or

Roasted Turkey Tenderloin

peas, carrots, guinness gravy, roasted garlic mashed potatoes, seasonal vegetable

Fourth Course

Banana Foster Galette

coconut shavings, sherry sea salt caramel, almonds

Ingredients are subject to changes based on availability.



March 11 & 18

First Course

Port Wine Derby

brown butter, pecans, focaccia

Second Course

Basil Salad

chickpeas, feta, fennel, red onion, grapefruit, white balsamic vinaigrette

Third Course

Roasted Salmon

farro, celery root, beets, lemon oil

or

Sirloin Filet

farro, celery root, beets, lemon oil

Fourth Course

Cinnamon Waffle

amarena cherries, coconut cream fudge, salted caramel, marcona almond

Ingredients are subject to changes based on availability.



March 25 & April 1

First Course

Goat Cheese

herb oil, balsamic, sea salt crackers

Second Course

Baby Romaine Salad

grapes, candied walnuts, red onion, gorgonzola, red wine vinaigrette

Third Course

Braciolo

flank steak, prosciutto, parmesan, bread crumb, white beans, kale, pomodoro

or

Roasted Cod

white beans, kale, pomodoro, green olive piedicolle

Fourth Course

Panettone Bread Pudding

golden raisin, marsala maple glaze, whipped cream

Ingredients are subject to changes based on availability.



April 8 & 15

First Course

Truffle Tremor

green pea & coconut milk panna cotta, focaccia crumble

Second Course

Watercress Salad

citrus, kalamata olive, artichoke, oregano vinaigrette

Third Course

Herb Crusted Tri Tip

scalloped potatoes, haricot vert, port wine reduction

or

Herb Crusted Trout

scalloped potatoes, haricot vert, port wine reduction

Fourth Course

Coffee Cake

kahlua icing

Ingredients are subject to changes based on availability.



April 22 & 29

First Course

Grana Padano

lemon, dried fig, rosemary

Second Course

Hydro Mache Salad

strawberries, goat cheese mousse, candied shallots, cucumber, pistachio, blush wine poppyseed vinaigrette

Third Course

Braided Lamb Shank

parmesan risotto, peas, honey glazed onions, chardonnay reduction

or

Roasted Airline Chicken Breast

parmesan risotto, peas, honey glazed onions, chardonnay reduction

Fourth Course

Coconut Cream Pie

Ingredients are subject to changes based on availability.



May 6 & 13

First Course

Beemster

prosciutto, grilled bread, red grape pomace

Second Course

Asparagus Salad

radicchio puree, parmesan, sherry bacon vinaigrette

Third Course

Seared Halibut

roasted fingerling potatoes, blistered broccolini, lemon soubise

or

Sirloin Filet

roasted fingerling potatoes, blistered broccolini, lemon soubise, demi glace

Fourth Course

Cheesecake

mixed berry compote, chantilly cream, toasted almond

Ingredients are subject to changes based on availability.



May 20 & 27

First Course

P'tit Basque

grilled asparagus, king oyster mushroom, crispy speck

Second Course

Chicory Salad

fennel, onion, radish, honey mustard vinaigrette

Third Course

Sirloin Filet

sweet pea risotto, asparagus salad, rosemary bechamel

or

Roasted Chicken Breast

sweet pea risotto, asparagus salad, rosemary bechamel

Fourth Course

Vanilla Bean Crepe

blueberry compote, white chocolate mousse, white chocolate shavings

Ingredients are subject to changes based on availability.