



*Friday night dinner menu
Serving from 6:00-8pm*

Appetizers

Spinach Stuffed Ricotta Gnocchi /smoked tomato fondue/crisp parmesan/brown butter/balsamic gel/basil	7
Seared Sea Scallops /asparagus puree/roasted kohlrabi/ham hock jus/crisp air dried ham/grated egg yolk	7
Crispy Fried Pickled Chicken /honey garlic syrup/tomato chutney/peanut hummus/fried chick peas/house pickle	6
Chilled Olive Oil Poached Shrimp "Gin and Tonic" /gin compressed cucumbers/apple tonic/green apple/baby fennel/ lemon curd crème fraiche	7

Soup

Tomato, Italian Greens and White Bean /ricotta dumplings/focaccia crostini/shaved parmesan/basil oil	3
Cauliflower Veloute /mint oil/golden raisin almond relish/curry roasted cauliflower	3

Salad

Baby Arugula and Lolla Rosa /vanilla beets/goat cheese mousse/candied hazelnuts/orange pink peppercorn vinaigrette	4
Baby Greens /marinated fresh artichoke/tomato lemon verbena terrine/shaved fennel/white balsamic vinaigrette	4

Pizza: choice of soup or salad

House Ricotta and Italian Sausage Pizza /sweet peppers/fresh mozzarella/basil/san marzano tomato sauce	12
Wild Mushroom Pizza /fresh mozzarella/goat cheese/prosciutto/san marzano tomato/black garlic truffle puree	13
Calzone Napolitana Pizza /garlic spinach/house ricotta/san marzano tomato sauce/fresh mozzarella/fresh basil	13

Pasta: choice of soup or salad

Braised Oxtail with Hayden Mills Semolina Gemelli Pasta /sun-dried tomato/shaved parmesan/wild mushrooms garlic bread crumbs/red wine tomato sauce	15
Fresh Tomato Linguine /sautéed shrimp/roasted fennel/arugula/sun-dried tomato/lemon/ basil/mascarpone/herb crumble	16
<i>***Can be prepared Vegetarian upon request</i>	

Entrees: choice of soup or salad

Sautéed East Coast Flounder /parisienne gnocchi/leeks/fennel soubise/tomato jam/roasted lemon vinaigrette	18
Sautéed Rosemary Basted Chicken Breast /creamy braised chicken fricassee/root vegetables/sherry chicken reduction	16
Seared Spice Rubbed Pork Loin /pork sausage stuffed cabbage/brown butter carrot puree/coriander roasted carrots/ brandy pork jus	17
Grilled Atlantic Salmon /spiced cashew and ancient grains/roasted cauliflower/cauliflower puree/orange anise glaze/ buckwheat tuile	19
Grilled Rack of Lamb /semolina mascarpone dumpling/braised lamb/garlic broccolini/marsala lamb jus/pickled tomato	25
Grilled Strip Loin /truffle potato gratin/glazed wild mushroom/roasted parsnip/red wine braised short rib/acidic shallot/ truffle worcestershire sea salt	25

Dessert

Prepared weekly by our culinary arts and baking and pastry students	4
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