



**May 4-8**

*Starts*

Lump Crab Cake with Aji Amarillo & Celery Bell Pepper Salad  
Escarole Caesar Salad with Roasted Tomato & Parmesan

*Mains*

Pan Roasted Halibut with Spring Vegetables and Tarragon Beurre Blanc  
Filet of Beef, Pommies Puree, Asparagus Spears, Caramelized Shallot Beurre Rouge

*Desserts*

Orange Olive Oil Cake with Chantilly Cream  
Chocolate Mousse, Salted Caramel, Spring Berries

## May 11-15

### *Starts*

Lemon Hazelnut Tagliatelle with Pecorino  
Southern Deviled Egg Salad with Billionaires Bacon

### *Mains*

Grilled Trout, Caper Salsa Verde, Pimento Pilaf & Crispy Shallots  
Herb Crusted Lamb Loin, Saffron Carrot Puree, Courgettes, Pan Jus

### *Desserts*

Buttermilk Panna Cotta, Blackberry Compote  
Pate Choux Doughnuts with Chocolate Hazelnut Ice Cream



## May 18-22

### *Starts*

Veal Meatball Stuffed with Mozzarella and Pomodoro  
Chopped Steakhouse Salad with Artichokes & Gorgonzola Vinaigrette

### *Mains*

Diver Scallops, Asparagus Spears, 1000-layer Potatoes, Caviar & Lemon Beurre Blanc  
Cornish Hen Porchetta, Mint & Pea Risotto, Rosemary Jus

### *Desserts*

Classic Tiramisu with Espresso and Marsala  
Spring Berry Pavlova with Honey Syrup

**May 25-29**

*Starts*

Scampi del Mar with Lemon Garlic Parsley Butter  
Roasted Golden Beet Salad with Orange Citronette & French Feta

*Mains*

Chef's Inspired Fresh Catch  
Beef Wellington with Pommes Puree & Black Truffle Jus

*Desserts*

Flourless Chocolate Torte with Raspberry Chantilly  
Lemon Meringue Gourgeres with Whipped Ricotta



**June 1-5**

*Starts*

Diver Scallop with Cauliflower Puree & Hazelnut Golden Raisin Brown Butter  
Spring Salad with Peas, Mint, & Radish with Champagne Vinaigrette

*Mains*

Roasted Black Cod with Braised Boy Choy, Crispy Rice, & a Miso Butter Sauce  
Filet of Beef with Sweet Potato, Shiitake, & Rosemary Gorgonzola Cream Sauce

*Desserts*

Orange Olive Oil Cake with Chantilly Cream  
Blueberry Tart with Lemon Ice Cream

## June 8-12

### *Starts*

Orrechiette Pasta with Fennel Sausage, Brocolini & White Wine Parmesan Broth  
Roasted Fennel & Grape Salad with Gorgonzola Vinaigrette

### *Mains*

Roasted NC Flounder Roasted Tomato, Squash Gratin & Herb Butter  
Chicken Chasseur with Polenta & Porcini Jus

### *Desserts*

Vanilla Pound Cake with Marsala Zabaglione and Strawberries  
Chocolate Pots de Creme with Chantilly



## June 15-19

### *Starts*

Aglio de Olio with Tomato & Grilled Shrimp  
Fregola Salad with Tomato, Olives, Manchego & Arugula

### *Mains*

Veal Tenderloin with Prosciutto, Romesco & Lemon Caper Butter  
Honey Chili Salmon, Toasted Garlic Brocolini & Puffed Quinoa

### *Desserts*

Lemon Cheesecake, Cashew Crust, Fresh Berries  
Peanut Butter Mousse, Candied Peanuts, Brioche, Strawberry Coulis

## June 22-26

### *Starts*

Fried Calamari with Pickled Peppers, Bravas Sauce & Lemon Aioli  
Tomato Carpaccio with Burrata, Pistachio, and Balsamic

### *Mains*

Cioppino del Mar with Fennel and Garlic Croutons  
Lamb Scottadito with Haricot Vert & Yukon Potato & Marsala Balsamic Glaze

### *Desserts*

Buttermilk Panna Cotta, Blackberry Compote  
Pate Choux Doughnuts with Chocolate Hazelnut Ice Cream



## June 29 - July 3

### *Starts*

Grilled Octopus, Brandade Puree, Feather Croutons, Burnt Lemon & Chili Oil  
Tuna Tartare, Gochojan, Avocado, and Crispy Plantain

### *Mains*

Butter Poached Lobster, Spinach and Ricotta Agnoletti, Peas and Lobster Sauce  
Filet Bordelaise with 1000 Layer Potatoes & Roasted Heirloom Carrots

### *Desserts*

Flourless Chocolate Torte with Raspberry Chantilly  
Lemon Meringue Gourgeres with Whipped Ricotta

## July 6-10

### *Starts*

Lump Crab Cake with Aji Amarillo & Celery Bell Pepper Salad  
Escarole Caesar Salad with Roasted Tomato & Parmesan

### *Mains*

Grilled Trout, Caper Salsa Verde, Pimento Pilaf & Crispy Shallots  
Herb Crusted Lamb Loin, Saffron Carrot Puree, Courgettes, Pan Jus

### *Desserts*

Orange Olive Oil Cake with Chantilly Cream  
Blueberry Tart with Lemon Ice Cream



## July 13-17

### *Starts*

NC Shrimp Cakes with Chili Peanut Relish  
Endive and Strawberry Salad with Pistachio & Yogurt

### *Mains*

Chef's Inspired Fresh Catch  
Beef Wellington with Pommes Puree & Black Truffle Jus

### *Desserts*

Classic Tiramisu with Espresso and Marsala  
- Spring Berry Pavlova with Honey Syrup

## July 20-24

### *Starts*

Chilled Corn Soup with Peaky-toe Crab Salad  
Smoked Trout Stuffed Piquillo Peppers with Pistachio & Olive Oil

### *Mains*

Diver Scallops, Asparagus Spears, 1000 layer Potatoes, Caviar & Lemon Beurre Blanc  
Cornish Hen Porchetta, Mint & Pea Risotto, Rosemary Jus

### *Desserts*

Buttermilk Panna Cotta, Blackberry Compote  
Pate Choux Doughnuts with Chocolate Hazelnut Ice Cream



## July 27-31

### *Starts*

Mussels with Red Curry & Ginger Broth and Grilled Baguette  
Farro Salad with Basil, Tomato, Pistachio & Parmesan

### *Mains*

Grouper with Saffron Risotto, Green Peas & Tomato Relish  
Veal Tenderloin with Prosciutto, Romesco & Lemon Caper Butter

### *Desserts*

Vanilla Pound Cake with Marsala Zabaglione and Strawberries  
Chocolate Pots de Creme with Chantilly

## August 3-7

### *Starts*

Tomato Carpaccio with Burratta, Pistachio, and Balsamic  
Hamachi Crudo with Avocado, Orange Ponzu, Tempura Crisps

### *Mains*

Pan Roasted Halibut with Spring Vegetables and Tarragon Beurre Blanc  
Filet of Beef, Pommies Puree, Asparagus Spears, Caramelized Shallot Beurre Rouge

### *Desserts*

Flourless Chocolate Torte with Raspberry Chantilly  
Lemon Meringue Gourgeres with Whipped



## August 10-14

### *Starts*

Tagliatelle with Zucchini, Garlic, Basil & Grana Padano  
Southern Deviled Egg Salad with Billionaires Bacon

### *Mains*

Grilled Trout, Caper Salsa Verde, Pimento Pilaf & Crispy Shallots  
Herb Crusted Lamb Loin, Saffron Carrot Puree, Courgettes, Pan Jus

### *Desserts*

Classic Tiramisu with Espresso and Marsala  
Spring Berry Pavlova with Honey Syrup



## August 17-21

### *Starts*

Lump Crab Cake with Aji Amarillo & Celery Bell Pepper Salad  
Chopped Steakhouse Salad with Artichokes & Gorgonzola Vinaigrette

### *Mains*

Diver Scallops, Asparagus Spears, 1000 layer Potatoes, Caviar & Lemon Beurre Blanc  
Cornish Hen Porchetta, Mint & Pea Risotto, Rosemary Jus

### *Desserts*

Lemon Cheesecake, Cashew Crust, Fresh Berries  
Peanut Butter Mousse, Candied Peanuts, Brioche, Strawberry Coulis



## August 24-28

### *Starts*

Scampi del Mar with Lemon Garlic Parsley Butter  
Roasted Golden Beet Salad with Orange Citronette & French Feta

### *Mains*

Chef's Inspired Fresh Catch  
Beef Wellington with Pommes Puree & Black Truffle Jus

### *Desserts*

Orange Olive Oil Cake with Chantilly Cream  
Blueberry Tart with Lemon Ice Cream

## August 31-September 4

### *Starts*

Tomato Carpaccio with Burrata, Pistachio, and Balsamic  
Lemon Hazelnut Tagliatelle with Pecorino

### *Mains*

Cioppino del Mar with Fennel and Garlic Croutons  
Lamb Scottadito with Haricot Vert & Yukon Potato & Marsala Balsamic Glaze

### *Desserts*

Vanilla Pound Cake with Marsala Zabaglione and Strawberries  
Chocolate Pots de Creme with Chantilly



## September 7-11

### *Starts*

Escarole Caesar Salad with Roasted Tomato & Parmesan  
Lump Crab Cake with Aji Amarillo & Celery Bell Pepper Salad

### *Mains*

Filet Bordelaise with 1000 Layer Potatoes & Roasted Heirloom Carrots  
Grouper with Saffron Risotto, Green Peas & Tomato Relish

### *Desserts*

Lemon Cheesecake, Cashew Crust, Fresh Berry Compote  
Spring Berry Pavlova with Honey Syrup

## September 14-18

### *Starts*

Tuna Tartare, Gochojan, Avocado, and Crispy Plantain  
NC Shrimp Cakes with Chili Peanut Relish

### *Mains*

Diver Scallops, Asparagus Spears, 1000 layer Potatoes, Caviar & Lemon Beurre Blanc  
Cornish Hen Porchetta, Mint & Pea Risotto, Rosemary Jus

### *Desserts*

Orange Olive Oil Cake with Chantilly Cream  
Blueberry Tart with Lemon Ice Cream



## September 21-25

### *Starts*

Chilled Corn Soup with Peaky-toe Crab Salad  
Smoked Trout Stuffed Piquillo Peppers with Pistachio & Olive Oil

### *Mains*

Roasted Black Cod with Braised Boy Choy, Crispy Rice, & a Miso Butter Sauce  
Filet of Beef with Sweet Potato, Shiitake, & Rosemary Gorgonzola Cream Sauce

### *Desserts*

Peanut Butter Mousse, Candied Peanuts, Brioche, Strawberry Coulis  
Chocolate Pots de Creme with Chantilly

## September 28-October 2

### *Starts*

Diver Scallop with Cauliflower Puree & Hazelnut Golden Raisin Brown Butter  
Roasted Golden Beet Salad with Orange Citronette & French Feta

### *Mains*

Duck Confit with Gigante Bean Cassoulet, Southern Squash & Cranberry Jus  
Grouper with Ratatouille and Castelvetrano Olive Relish

### *Desserts*

Flourless Chocolate Torte with Raspberry Chantilly  
- Lemon Meringue Gourgeres with Whipped Ricotta



## October 5-9

### *Starts*

Smoked Trout Stuffed Piquillo Peppers with Pistachio & Olive Oil  
Lump Crab Cake with Aji Amarillo & Celery Bell Pepper Salad

### *Mains*

Halibut with Chickpea Stew and Orange Saffron Sauce  
Filet of Beef, Pommies Puree, Asparagus Spears, Caramelized Shallot Beurre Rouge

### *Desserts*

Orange Olive Oil Cake with Chantilly Cream  
Blueberry Tart with Lemon Ice Cream

## October 12-16

### *Starts*

Chopped Steakhouse Salad with Artichokes & Gorgonzola Vinaigrette  
Mussels with Red Curry & Ginger Broth and Grilled Baguette

### *Mains*

Cioppino del Mar with Fennel and Garlic Croutons  
Lamb Scottadito with Haricot Vert & Yukon Potato & Marsala Balsamic Glaze

### *Desserts*

Roasted Acorn Squash Creme Brûlée  
Classic Tiramisu with Espresso and Marsala



## October 19-23

### *Starts*

Spinach & Brussel Sprout Salad with Warm Pancetta Vin., Parmesan, & Cranberry  
Scampi del Mar with Lemon Garlic Parsley Butter

### *Mains*

Diver Scallops, Asparagus Spears, 1000-layer Potatoes, Caviar & Lemon Beurre Blanc  
Cornish Hen Porchetta, Roasted Mushroom Risotto, Rosemary Jus

### *Desserts*

Peanut Butter Mousse, Candied Peanuts, Brioche, Strawberry Coulis  
Chocolate Pots de Creme with Chantilly

## October 26-30

### *Starts*

Lump Crab Cake with Aji Amarillo & Celery Bell Pepper Salad  
Escarole Caesar Salad with Roasted Tomato & Parmesan

### *Mains*

Roasted NC Flounder Roasted Tomato, Squash Gratin & Herb Butter  
Beef Wellington with Pommes Puree & Black Truffle Jus

### *Desserts*

Orange Olive Oil Cake with Chantilly Cream  
Chocolate Mousse, Salted Caramel, & Hazelnut

