

Menus

October 7th - December 20th

* All menus are subject to change based on seasonal availability. If you have specific dietary restrictions, please contact us ahead of time to confirm the menu.

Friday, October 7th

Aglio de Olio Cavatelli with Cherry Tomato
Green Salad with Olives orange Manchego and sherry vinaigrette
Grouper Saltimbocca with Brown Butter
Chocolate Pots De Creme with Salted Caramel

Saturday, October 8th

Pancheri with Pesto and Pecorino
Roasted Fennel and Grape Salad with blue Cheese Vinaigrette
Filet Bordelaise Aux Cepes
Peach Crisp with Ice Cream

Tuesday, October 11th

Roasted Shrimp Arista
Fregola Salad Tomato, Cucumber & Feta
Grilled Veal with Roasted Mushroom Marsala
Olive Oil Cake with Orange Glaze

Wednesday, October 12th

Gamelli with Tomato and Pancetta
Roasted Beet Salad with Arugula and Gorgonzola
Grilled Lamb with Caper Salsa Verde
Bananas Flambé with Rum Caramel

Thursday, October 13th

Creamed Polenta with Ragu Di Fungi
Grilled Caesar with anchovy lemon vinaigrette
Diver Scallops with Caper brown Butter
Flourless Chocolate Torte with Creme Fraiche

Friday, October 14th

Roasted Shrimp Arista
Bibb Salad with Lemon Pine Nut Dressing
Pork Chop with Escarole and cannellini
Carrot Cake with Ginger Cream Cheese Frosting

Saturday, October 15th

Grilled Shrimp Aji Romesco
Grilled Potato Salad with Haricot Vert and Comte
Chilean Sea Bass with Lemon and Capers
Chocolate Mousse with Toasted Hazelnuts

Tuesday, October 18th

Tagliatelle with Curry, Shrimp and Spring Peas
Roasted Beet Salad with Gorgonzola
Chilean Sea Bass with Caper Salsa Verde
Olive Oil Cake

Wednesday, October 19th

Creamed Polenta with Ragu Di Fungi
Bib Salad with lemon Pine Nut Dressing & Parmesan
Berkshire Pork Chop with Rosemary & Apple
Flourless Chocolate Torte

Thursday, October 20th

Asparagus with Mustard Creme Fraiche & Prosciutto
Brussel Sprout Salad with Pancetta and Spinach
Low Country Shrimp and Grits with Pancetta Jus
Blueberry and Cornmeal Tart

Friday, October 21st

Scallops with Cauliflower, Golden Raisins, & Brown Butter
Peach & Bacon Salad with Feta
Grilled Lamb with Marsala Glaze and Fregola Salad
Carrot Cake with Ginger Cream Cheese Frosting

Saturday, October 22nd

Paccheri with Pesto and Pecorino
Roasted Fennel and Grape Salad with blue Cheese Vinaigrette
Filet Bordelaise Aux Cepes
Chocolate Bundino

Tuesday, October 25th

Butternut Squash Risotto with Pecorino
Chopped Salad with Romano Vinaigrette
Filet Au Poivre
Hazelnut Ricotta Cake

Wednesday, October 26th

Creamed Polenta with Ragu Di Funghi
Grilled Caesar with anchovy lemon vinaigrette
Diver Scallops with Caper brown Butter
Flourless Chocolate Torte with Creme Fraiche

Thursday, October 27th

Grilled Shrimp Aji Romesco
Grilled Potato Salad with Haricot Vert and Comte
Chilean Sea Bass with Lemon and Capers
Chocolate Mousse with Toasted Hazelnuts

Friday, October 28th

Roasted Shrimp Arista
Endive Salad with Orange, Pistachio and Golden Raisins
Roasted Halibut with Herb Butter
Hazelnut Ricotta Cake

Saturday, October 29th

Butternut Squash Risotto with Pecorino
Chopped Salad Horseradish Herbed Dressing
Berkshire Pork Chop with Balsamic Gastrique and Pepper Jelly
Olive Oil Cake with Orange Chantilly

Tuesday, November 1st

Pappardelle with Mushroom Ragu
Fennel and Celery Salad with Apple
Roasted Halibut with Herb Butter
Chocolate Pot De Creme with Salted Caramel

November 3rd, 4th, 5th

Fall Harvest Dinner

Locally sourced deviled quail eggs on toast points topped with micro-greens
Butternut squash soup
Rosemary brined pork chops with apples and potatoes
Bread pudding with warm bourbon sauce

Friday, November 11th

Artichoke Parmesan Soup
Roasted Fennel & Grape Salad with Manchego
Lobster Stuffed Shells with Aragosta Marinara
Pistachio Gelato with Pizzelle cookies

Saturday, November 12th

White Pie with Mushrooms and Roasted Garlic
Roasted Apple Salad with Arugula & Gruyere
Ribeye Toscano with Marsala Balsamic Gastrique
Flourless Chocolate Torte

Tuesday, November 15th

Crab Soup with Sherry
Bibb Salad with Lemon Pine Nut Dressing & Parmesan
Sea Bass with Orange Saffron Cream
Pizzelle Cups with Chocolate Gelato

Wednesday, November 16th

Veal Meatball with Pine Nuts and Golden Raisins
Brussel Sprout Salad with Pancetta and Spinach
Low Country Shrimp and Grits with Pancetta Jus
Crepes Stuffed with Ricotta and Orange

Thursday, November 17th

Ditalini Stew with Roasted Vegetables
Roasted Beet and Arugula salad with yogurt and herbs
Black Cod Piccata with Lemon and Capers
Olive Oil Cake

Friday, November 18th

Roasted Mushroom & Butternut Risotto
Chopped Salad with Romano Vinaigrette
Hanger Steak Au Poivre
Flourless Chocolate Torte

Saturday, November 19th

Scallops with Cauliflower, Golden Raisins, & Brown Butter
Bibb Salad with Lemon Pine Nut Dressing and Parmesan
Grilled Lamb with Marsala Glaze and Fregola Salad
Carrot Cake with Ginger Cream Cheese Frosting

Tuesday, November 22nd

Cavatelli with Roasted Tomato Cream and Parmesan
Golden Beet Salad with Orange and Feta
Cioppino with San Marzano, Shellfish, and Herbs
Flourless Chocolate Torte

Wednesday, November 23rd

Creamed Polenta with Ragu Di Funghi
Bib Salad with lemon Pine Nut Dressing & Parmesan
Berkshire Pork Chop with Rosemary & Apple
Pistachio Gelato with Pizzelle Cookies

Happy Thanksgiving!

Friday, November 25th

Orecchiette with Fennel, Sausage, and Broccolini
Roasted Mushroom Salad with Red Wine Cream Vinaigrette
Roasted Chicken with Fennel and Garlic
Hazelnut Ricotta Cake

Saturday, November 26th

Aglio de Olio with Cherry Tomato
Green Salad with Olives orange Manchego and sherry vinaigrette
Grouper Saltimbocca with Brown Butter
Chocolate Pots De Creme with Salted Caramel

Wednesday, November 30th

Artichoke and Parmesan Soup
Roasted Fennel and Grape Salad with blue Cheese Vinaigrette
Filet Bordelaise Aux Cepes
Poached Pears with Vanilla Ice Cream

Thursday, December 1st

Roasted Shrimp Arista
Fregola Salad Tomato, Cucumber & Feta
Grilled Veal Chop with Roasted Mushroom Marsala
Olive Oil Cake with Orange Glaze

Friday, December 2nd

Fusilli with Tomato and Pancetta
Roasted Beet Salad with Arugula and Gorgonzola
Grilled Lamb with Caper Salsa Verde
Bananas Flambé with Rum Caramel

Saturday, December 3rd

Creamed Polenta with Ragu Di Fungi
Grilled Caesar with anchovy lemon vinaigrette
Diver Scallops with Caper brown Butter
Flourless Chocolate Torte with Creme Fraiche

Wednesday, December 8th

Tuna Tartar with Olive Oil Croutons
Bibb Salad with Lemon Pine Nut Dressing
Pork Chop with Escarole and cannellini
Pistachio Gelato with Pizzelle Cookies

Friday, December 9th

Grilled Shrimp Aji Romesco
Grilled Potato Salad with Haricot Vert and Comte
Chilean Sea Bass with Lemon and Capers
Chocolate Mousse with Toasted Hazelnuts

Saturday, December 10th

Veal Meatball with Pine Nuts and Golden Raisins
Roasted Beet Salad with Gorgonzola
Berkshire Pork Chop with Cannellini and Escarole
Olive Oil Cake

Wednesday, December 14th

Creamed Polenta with Ragu Di Fungi
Bib Salad with lemon Pine Nut Dressing & Parmesan
Chilean Sea Bass with Caper Salsa Verde
Flourless Chocolate Torte

Thursday, December 15th

Asparagus with Mustard Creme Fraiche & Prosciutto
Brussel Sprout Salad with Pancetta and Spinach
Low Country Shrimp and Grits with Pancetta Jus
Tiramisu

Friday, December 16th

Scallops with Cauliflower, Golden Raisins, & Brown Butter
Roasted Mushroom Salad with Red Wine Cream Vinaigrette
Grilled Lamb with Marsala Glaze and Fregola Salad
Pistachio Ice Cream with Pizzelle Cookies

Saturday, December 17th

Paccheri with Pesto and Pecorino
Roasted Fennel and Grape Salad with blue Cheese Vinaigrette
Filet Bordelaise Aux Cepes
Chocolate Bundino

Tuesday, December 20th

Butternut Squash Risotto with Pecorino
Chopped Salad with Romano Vinaigrette
Hanger Steak Au Poivre
Poached Pears with Vanilla Ice Cream