

THE DINING ROOM AT THE STEPHANIE INN

{EXECUTIVE CHEF AARON BEDARD}

MARCH 12, 2020

AN EVENING WITH ADELSHEIM VINEYARDS

SOUP, SALADS & SMALL PLATES

CARAMELIZED FENNEL SOUP- 12

Pear confit and fennel fronds

Suggested Wine Pairing: 2016 Adelsheim, Staking Claim Chardonnay

CITRUS & POMEGRANATE SALAD - 22

Organic greens, pomegranate vinaigrette, citrus segments, Humboldt Fog chèvre cheese, pickled radish, and fresh pomegranate seeds **Suggested Wine Pairing: 2018 Adelsheim, Rose**

PEAR & BLUE CHEESE SALAD - 23

Organic greens, pear vinaigrette, Rogue River blue cheese, pickled red onions, fresh D'Anjou pears, and candied Oregon hazelnuts **Suggested Wine Pairing: 2017 Adelsheim, Bryan's Creek Pinot Blanc**

BRAISED PORK & GRILLED PARMESAN POLENTA - 23

Creamy polenta grilled golden brown, braised Snake River Farms Kurobuta pork, and Pinot Noir soaked cherries **Suggested Wine Pairing: 2016 Adelsheim, Boulder Bluff Pinot Noir**

DUNGENESS CRAB CAKES- 24

Fresh local Dungeness crab, citrus & herb remoulade, chive emulsion, and Siri Farms micro greens

Suggested Wine Pairing: 2015 Adelsheim, Brut Cuvee Sparkling Wine

ENTRÉES OF THE DAY

WILD KING SALMON - 48

Fresh first of the season wild king salmon, heirloom black rice pilaf, grilled asparagus, wild mushrooms, and Pinot Noir beurre rouge **Suggested Wine Pairing: 2016 Adelsheim, Breaking Ground Pinot Noir**

SEARED LINGCOD FILLET - 48

Fresh local hook & line caught lingcod, julienne sweet peas, broccolini, green beans, and apple fennel salad **Suggested Wine Pairing: 2017, Adelsheim Ribbon Ridge Chardonnay**

MANHATTAN NEW YORK STRIPLOIN - 54

Medallions of all-natural Angus beef, mushroom & potato gratin, sautéed spinach, baby carrots, and veal demi glaze **Suggested Wine Pairing: 2012 Adelsheim, Boulder Bluff Pinot Noir**

GARLIC & ROSEMARY ROASTED RACK OF LAMB - 50

All natural Anderson Farms lamb, creamy risotto, braised greens, roasted root vegetables, and Pinot Noir reduction sauce **Suggested Wine Pairing: 2016 Adelsheim, Ribbon Springs Pinot Noir**

**Tonight's menu features produce, seafood, meat and other items grown,
produced and raised by:**

Snake River Farms - Sleepy Monk Coffee - Jacobson Sea Salt Co. - Anderson Farms
Siri Farms - Kingfisher Farms - Cannon Beach Distillery - Old Bog Farms
Island's End Farms - Zweifel Farms - Rossi Farms - Albeke Farms

Our chefs will gladly assist you with any dietary needs or special requests.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.