

THE DINING ROOM
AT THE STEPHANIE INN
SATURDAY, JUNE 25, 2022

{EXECUTIVE CHEF AARON BEDARD}

AMUSE BOUCHE

A SEASONAL CHEF INSPIRED BITE TO INVIGORATE
YOUR PALATE

FIRST COURSE

CAPRESE SALAD

Public Coast Farms tomatoes, fresh mozzarella cheese, basil
emulsion, aged balsamic vinegar, toasted pine nuts
Suggested Wine Pairing: Argyle, Sparkling Wine

SECOND COURSE

CREAMY POTATO LEEK SOUP

Braised beef, pickled garlic scapes
Suggested Wine Pairing: 2020 St. Francis, Chardonnay

ENTRÉES – CHOICE OF

ROASTED FILET MIGNON

All natural Angus beef, crushed potatoes, grilled porcini
mushrooms, brown sugar glazed carrots, veal demi glaze
Suggested Wine Pairing: 2018 Pete's Mountain, Cabernet Sauvignon

OR

WILD KING SALMON

Fresh wild king salmon, saffron scented risotto, grilled
zucchini, baby turnips, sauce Provencal
Suggested Wine Pairing: 2018 Adelsheim, Chardonnay

DESSERT

CHOCOLATE MOUSSE TART

Belgian chocolate mousse, Sucre crust, vanilla bean crème
fraiche *Suggested Wine Pairing: Abacela Port*

\$89 PER PERSON
\$129 WITH WINE FLIGHT

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

*Please No Cell Phone Use In The Dining Room