

THE DINING ROOM
AT THE STEPHANIE INN
SUNDAY, JUNE 26, 2022

{EXECUTIVE CHEF AARON BEDARD}

AMUSE BOUCHE

A SEASONAL CHEF INSPIRED BITE TO INVIGORATE
YOUR PALATE

FIRST COURSE

MARINATED PRAWN SALAD

Baby gem greens, creamy garlic dressing, grape tomatoes,
marinated tiger prawns, pickled onions, herb emulsion
Suggested Wine Pairing: Argyle, Sparkling Wine

SECOND COURSE

CURRIED CARROT SOUP

Lime cilantro cream, toasted pepitas
Suggested Wine Pairing: 2019 Poet's Leap, Riesling

ENTRÉES – CHOICE OF

BROWN SUGAR ROASTED PORK RACK

All natural pork, grilled spring onion potato cake, spic
roasted beets, sautéed spinach, cognac flambéed apples
Suggested Wine Pairing: 2018 Adelsheim, Pinot Noir

OR

SEARED SEA SCALLOPS

Fresh diver scallops, sautéed sea beans, sweet peas, grilled
asparagus, chive blossom beurre blanc
Suggested Wine Pairing: 2020 St. Francis, Chardonnay

DESSERT

STRAWBERRY SHORTCAKE

White chocolate scone, Oregon Hood strawberries, lemon
curd, vanilla Chantilly cream
Suggested Wine Pairing: House-Made Limoncello

\$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