

January 12, 2025

Executive Chef Aaron Bedard

Executive Sous Chef Jeff Slemaker

Pastry Chef Nicole Evans

DINNER MENU

FIRST COURSE

Wild Mushroom Strudel

Locally harvested mushrooms, filo dough, pickled radish, scallion emulsion, aged balsamic, Public Coast Farm micro greens

CHEF'S PAIRING: Pete's Mountain Pinot Gris 2023

CELLAR SELECTION: Eyrie Trousseau 2021

SECOND COURSE

Prawn Caesar Salad

Local baby gem romaine, creamy garlic dressing, wild tiger prawns, toasted croutons, shaved parmesan cheese

CHEF'S PAIRING: Idilico Albariño 2023

CELLAR SELECTION: Belle Pente Gamay Noir 2020

ENTRÉES - CHOICE OF -

Black Trumpet Mushroom Stuffed Pheasant

All natural pheasant, parmesan risotto, spice roasted beets, honey glazed Yaya carrots, sherry cream sauce

CHEF'S PAIRING: Proceso 'Red Willow' Barbera 2019

CELLAR SELECTION: The Walls 'The Ramparts' 2021

- OR -

Seared Sea Scallops

Fresh diver scallops, creamy parsnip puree, pancetta lardons, roasted cherry tomatoes, honey glazed turnips, Meyer lemon beurre blanc

CHEF'S PAIRING: David Paige Chardonnay 2020

CELLAR SELECTION: Grosgrain 'Skin Contact' Sémillon 2021

DESSERT

Stuffed Crepes

House made sweet ricotta, blood orange curd, Ranger dark chocolate sauce

CHEF'S PAIRING: Alexana 'Late Harvest' Riesling 2014

CELLAR SELECTION: Elk Cove 'Ultima' 2021

\$99 per person

\$149 with Chef's Wine Pairing | \$169 with Cellar Selection

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please no cell phone use in The Dining Room.