

October 1, 2024

Executive Chef Aaron Bedard

Executive Sous Chef Jeff Slemaker

Pastry Chef Nicole Evans

DINNER MENU

FIRST COURSE

Chanterelle Mushroom Tartine

Citrus scented locally foraged chanterelle mushroom duxelle, fermented garlic, Boursin cheese, aged balsamic, Public Coast Farm micro greens

CHEF'S PAIRING: Solena Pinot Gris 2022

CELLAR SELECTION: Beckham "Amphora" Pinot Gris 2021

SECOND COURSE

Potato Leek Soup

Crispy bacon, chili oil

CHEF'S PAIRING: Elk Cove "Estate" Riesling 2020

CELLAR SELECTION: Asilda Pinot Noir Blanc 2020

ENTRÉES - CHOICE OF -

Mable Glazed Pork Rack

All natural Kurobuta pork, savory leek bread pudding, sautéed spinach, grilled cabernet onions, apple & cherry chutney

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

CELLAR SELECTION: The Walls "The Ramparts" 2021

- OR -

Crab Stuffed Jumbo Prawns

Fresh Dungeness crab, jumbo wild prawns, lemon risotto, charred broccolini, grilled zucchini, caper Picatta sauce

CHEF'S PAIRING: David Paige Chardonnay 2020

CELLAR SELECTION: Woodward Canyon Chardonnay 2022

DESSERT

Vanilla Bean Panna Cotta

Vanilla custard, poached Public Coast Farm pears, oat streusel

CHEF'S PAIRING: R. Stuart Cabernet Sauvignon Port NV

CELLAR SELECTION: Gilbert Tawny Port 2009

\$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.