

October 30, 2024

**Executive Chef** Aaron Bedard

**Executive Sous Chef** Jeff Slemaker

**Pastry Chef** Nicole Evans

## DINNER MENU

### FIRST COURSE

Seared Halibut

*Fresh seared halibut, heirloom squash puree, star anise pickled daikon radish, aged balsamic, Public Coast farm micro greens*

**CHEF'S PAIRING:** Pete's Mountain Rosé 2023

**CELLAR SELECTION:** Asilda Pinot Noir Blanc 2020

### SECOND COURSE

Kale Salad

*Kingfisher Farm organic kale, whole grain mustard vinaigrette, oven dried grapes, Rogue River blue cheese, candied walnuts*

**CHEF'S PAIRING:** Elk Cove Riesling 2020

**CELLAR SELECTION:** Illahe Gruner Veltliner 2023

### ENTRÉES - CHOICE OF -

Roasted Filet Mignon

*All natural Angus Beef, citrus crushed potatoes, roasted parsnips, honey glazed carrots, veal reduction sauce*

**CHEF'S PAIRING:** Ferraro Cabernet Sauvignon 2021

**CELLAR SELECTION:** Pepper Bridge Cabernet Sauvignon 2021

- OR -

Dungeness Crab Stuffed Jumbo Prawns

*Wild jumbo prawn, Dungeness crab, saffron risotto, charred tomatoes, roasted Brussels sprouts, pesto butter sauce*

**CHEF'S PAIRING:** David Paige Chardonnay 2020

**CELLAR SELECTION:** Woodward Canyon Chardonnay 2022

### DESSERT

Coffee Panna Cotta

*Salted caramel, chocolate ganache, chocolate hazelnut, shortbread cookie, Chantilly cream*

**CHEF'S PAIRING:** Abacela Tempranillo Port 2018

**CELLAR SELECTION:** Warre's Otima 20-yr Tawny Port

\$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.