



November 18 2023

Executive Chef Aaron Bedard

Executive Sous Chef Jeff Slemaker

Pastry Chef Nicole Evans

DINNER MENU

AMUSE-BOUCHE

Seasonal inspiration from our chef to open up the palate

FIRST COURSE

Grilled Winter Green Salad

Organic radicchio, marinated endive, red wine vinaigrette, feta cheese, pine nuts, pickled sweet onion

Suggested pairing: Argyle Sparkling Brut 2018

SECOND COURSE

Pepita Encrusted Rockfish

Fresh local rockfish, heirloom squash puree, toasted pepitas, roasted red pepper romesco sauce

Suggested pairing: Helioterra Melon De Bourgogne 2021

ENTRÉES - CHOICE OF -

Roasted Rack Of Lamb

All natural lamb, grilled polenta cake, spice roasted beets, roasted delicata squash, stone ground mustard reduction sauce

Suggested pairing: Rocky Pond Red Blend 2019

- OR -

Sesame Seared Ahi Tuna

Fresh ahi tuna, grilled coconut rice cake, sautéed peppers, sweet peas, soy reduction, wasabi aioli

Suggested pairing: Elk Cove Riesling 2022

DESSERT

Vanilla Crème Brulee

Cinnamon carrot cake, vanilla icing, house caramel

Suggested pairing: Alexana Late Harvest Riesling

\$99 per person - \$149 with wine pairing

**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.