

September 18, 2024

Executive Chef Aaron Bedard

Executive Sous Chef Jeff Slemaker

Pastry Chef Nicole Evans

DINNER MENU

FIRST COURSE

Apple & Mable Glazed Pancetta Salad

Local organic spinach, stone ground mustard vinaigrette, Rogue River blue cheese, maple glazed pancetta, spiced pepitas, fresh apple

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

CELLAR SELECTION: Lemelson Riesling 2023

SECOND COURSE

Manhattan Seafood Chowder

Locally seafood, puff pastry croutons

CHEF'S PAIRING: Pete's Mountain Rose' of Pinot Noir 2023

CELLAR SELECTION: Beckham "Amphora" Dolcetto 2021

ENTRÉES - CHOICE OF -

Fennel Encrusted Pork Tenderloin

All natural Kurobuta pork, brown sugar crushed sweet potatoes, cider braised chard, honey glazed beets, pinot noir reduction sauce

CHEF'S PAIRING: Angela Vineyard Pinot Noir 2019

CELLAR SELECTION: The Walls "The Ramparts" 2021

- OR -

Miso Soy Glazed Halibut Fillet

Fresh wild halibut, squash noodles, charred broccolini, grilled baby bok choy, miso soy sauce

CHEF'S PAIRING: David Paige Chardonnay 2020

CELLAR SELECTION: Woodward Canyon Chardonnay 2022

DESSERT

Warm Mixed Berry Crisp

Local mixed berries, house churned vanilla bean ice cream

CHEF'S PAIRING: Alexana Late Harvest Riesling 2014

CELLAR SELECTION: Stoller Late Harvest Riesling 2019

\$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.