

Welcome to the Dining Room

Starters

Lobster Bisque 16

Smoked Lobster

Suggested pairing: Anna De Codorníu Cava Rosé, Spain, 10 per glass

Royal Caesar Salad 17

Caviar, Brioche Croutons, Parmesan Cheese

Suggested pairing: Marquis de La Tour, Sparkling, Brut, Loire Valley, France, 9 per glass

Winter Greens and Pumpkin Salad 13

Marinated Mushroom, Pine Nuts, Crispy Onions, Smoked Apple Dressing

Suggested pairing: Whitehaven, Sauvignon Blanc, Marlborough, New Zealand, 14 per glass

Entrées

Sautéed Allegheny Mountain Trout Almondine 34

Marble Potatoes, Green Beans, Macerated Grapes, Brown Butter Sauce

Suggested pairing: Kris Artist Cuvée Delle Venezie, Pinot Grigio, Italy, 8.25 per glass

Châteaubriand* 48

Wild Carrots, Trumpet Mushrooms, Whipped Potatoes, Bordeaux Sauce

Suggested pairing: Genesis by Hogue Meritage, Columbia Valley, Washington State, 10.25 per glass

Roasted Organic Chicken 35

Crispy Grits, Baby Cabbage, Braised Radish, Chicken Jus

Suggested pairing: Kendall-Jackson, "Vintner's Reserve" Chardonnay, California, 9.75 per glass

Meadow's Pride Lamb* 38

Braised Leg of Lamb, Roasted Endive, Butternut Mousseline

Suggested pairing: Wild Hog "Carolyn's Vineyard," Petite Sirah, Sonoma County, California, 15 per glass

Desserts

Hazelnut Gâteau 13

Hazelnut Feuilletine, Orange Mousse, Dark Chocolate Ganache

Suggested pairing: Grand Marnier Liqueur, 15 per glass

Salted Caramel Custard 12

Pumpkin Sponge, Ginger Snaps, Grand Marnier Chantilly

Suggested pairing: Domaine Canton Ginger Liqueur, 8 per glass

Vanilla Ice Cream with Classic Gold Brick Sauce 11

Maple-Bourbon Chocolate Sponge, Candied Pecans, Crispy Gold Pearls

Suggested pairing: Chambord Liqueur, 8 per glass

Severin Nunn, Executive Chef
John Ferguson, Executive Sous Chef
Leen Kim, Executive Pastry Chef
Michael May, Sous Chef

Suggested wine and liquor pairings not included in menu price. Wines are priced at 6 oz. per glass.

Gluten free options available on request.

An automatic service charge of 20% applies to parties of 8 or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of foodborne illness, especially if you have certain medical conditions.*