

Welcome to the Dining Room

Hors d' Oeuvres

Fig and Brie Tart GFR
Smoked Trout Gougères
Potato Vichyssoise GF

First Course

Steak Tartare* GFR
Bearnaise sauce, capers, shallots, cornichon, crunch bread

Second Course

Lobster Bisque GF
Thyme crème fraîche

Intermezzo

Blueberry Thyme Sorbet with Champagne V, GF, DF

Third Course

Chateaubriand* GF
Potato purée, roasted winter vegetable, bordelaise sauce

~or~

Homestead Trout Almondine
Haricot verts, pearl potatoes, brown butter sauce, pickled grapes

Fourth Course

St. Honoré
Vanilla diplomat, orange caramel, puff pastry

GF - Gluten Free

V - Vegan

DF - Dairy Free

GFR - Gluten Free upon request

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

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