

# Welcome to the Dining Room

## *hors d'oeuvres*

RED WINE FIG & GOAT CHEESE **vg** | thyme, honey  
SMOKED TROUT BLINI | dill crème fraîche  
FOIE GRAS MOUSSE PROFITEROLE | apricot chutney, pear  
BEEF TARTARE\* | caper, brioche toast point

## *first course*

*(choose one)*

LOBSTER BISQUE | lobster | crème fraîche  
CAESAR SALAD **vg** | pan-seared brioche, toasted parmesan, baby romaine, soft-poached farm egg, caviar  
ALLEGHANY APPLE SALAD **vg** | toasted walnut dressing, blue cheese, hydroponic watercress, candied cranberries

## *second course*

*(choose one)*

SEARED SCALLOP **gf** | brussels slaw, duck fat confit, smoked bacon, toasted cashews, grapefruit, parsnip purée  
PUMPKIN VELOUTÉ & MUSHROOM **gf vg** | seared beech mushrooms, toasted pepita seeds, nutmeg crème fraîche

## *intermezzo*

BLOOD ORANGE SORBET WITH PROSECCO

## *third course*

*(choose one)*

HOMESTEAD CHATEAUBRIAND\* **gf** | buttered potato purée, charred shallots, fall vegetables, smoked rosemary demi-glace  
BLACK TRUFFLE CHICKEN **gf** | roasted chestnut bisque, toasted farro, apple-glazed pork belly, sweet carrot  
HOMESTEAD TROUT AMANDINE | sage-brown butter sauce, glazed new potatoes, haricots vert, charred lemon  
BRAISED VEAL CHEERS | long-stem artichoke, olive oil potato purée, parsnip chips, fennel pollen  
SEARED RING TRUMPET MUSHROOM **v** | coconut quinoa risotto, seared mushrooms, charred shallots, winter squash

## *fourth course*

*(choose one)*

HOMESTEAD VANILLA GOLD BRICK SUNDAE **gf** | vanilla bourbon-soaked chocolate cake, candied pecans, vanilla ice cream  
CHOCOLATE & ESPRESSO CRÉMEAUX **gf** | chocolate coffee beans, toasted spiced marshmallow, dark berry coulis  
BLUEBERRY PRESERVES TART | almond frangipane, whipped lemon curd, blueberry sorbet

WE PROUDLY SOURCE LOCALLY FOR PRODUCE AND PROTEINS.

PRIX FIXE | \$95 PER PERSON

Executive Chef - Todd Owen | Main Dining Room Chef - Donald Green

**GF** Gluten-Friendly | **VG** Vegetarian | **V** Vegan

Gratuity and taxes additional. Automatic service charge of 20% applied for 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.