

Welcome to the Dining Room

Starters

Lobster and Pumpkin Bisque 19

Butter Poached Tail, Scallop Herb Croquette, Tarragon

Suggested pairing: Wente Vineyards, Chardonnay, "Estate Grown," Livermore Valley, California 12.75 per glass

Braised Rabbit Gnocchi 18

Baby Fennel, Cèpes Puree, Preserve Local Tomato

Suggested pairing: Elouan, Pinot Noir, Oregon 15.75 per glass

Royal Caesar Salad 17

Caviar, Focaccia Croutons, Parmesan Cheese

Suggested pairing: Marquis de la Tour, Brut, Loire, France 16 per glass

Spicy Beet-Cured Salmon* 17

House Made Ricotta, Blood Orange, Baby Beets, Pomegranate, Rye Crisps

Suggested pairing: Decoy by Duckhorn, Sauvignon Blanc, Sonoma County, California 14.25 per glass

Virginia Apple and Cranberry Salad 15

Smoked Bleu Cheese, Baby Mustard Greens, Smoked Apple, Candied Cranberries, Salted Walnuts

Suggested pairing: Chateau Ste. Michelle, Riesling, "Saint M," Pfalz, Germany 12.25 per glass

Entrées

Sautéed Allegheny Mountain Trout Almondine 36

Marble Potatoes, Haricots Verts, Macerated Grapes, Brown Butter Sauce

Suggested pairing: Kendall-Jackson, Chardonnay, "Vintner's Reserve," California 13 per glass

Pan-Roasted Atlantic Black Bass 42

Cauliflower Couscous, Fennel, Flageolet Beans, Watermelon Radish, Citrus Vinaigrette

Suggested pairing: Wente Vineyards, Chardonnay, "Estate Grown," Livermore Valley, California 12.75 per glass

Wild Mushroom and Ricotta Raviolo 32

Spaghetti Squash, Citrus, Pistachio, Kabocha Squash Velouté

Suggested pairing: Wente Vineyards, Chardonnay, "Estate Grown," Livermore Valley, California 12.75 per glass

Truffle-Roasted Organic Chicken & Gloucestershire Heritage Pork Belly 37

Sorghum Grain Risotto, Brandy Apple, Cipollini Confit

Suggested pairing: Decoy by Duckhorn, Merlot, Sonoma County, California 16.25 per glass

Châteaubriand* 58

Rosemary-Smoked Root Vegetable Hash, Whipped Potatoes, King Trumpet Mushroom, Sauce Robert

Suggested pairing: Joel Gott, Red, Columbia Valley, Washington 16.25 per glass

Bourbon Stout-Braised Bison Short Rib 48

Spicy Cheddar Grits, Harissa-Roasted Root Vegetables, Sweet and Sour Cipollini, Black Currant Jus

Suggested pairing: Uppercut, Cabernet Sauvignon, California 14.25 per glass

Desserts

Amber Chocolate 13

Dark Chocolate Mousse, Apricot Compote, Chocolate Almond Flourless Sponge, Toasted Almond Ice Cream

Suggested pairing: Taylor Fladgate 20-Year Tawny Port, Portugal. 19 per glass

Maple Pie 12

Bacon Caramel Sauce, Cranberry Preserves, Country Cream, Cinnamon Sugar Pie Crust

Suggested pairing: La Fleur d'Or, Sauternes, Bordeaux, France. 17 per glass

Apple Orchard 12

Apple Cider Doughnut, Butterscotch Crème Brûlée, Apple Butter, Apple Cider Sorbet

Suggested pairing: La Fleur d'Or, Sauternes, Bordeaux, France. 17 per glass

Classic Gold Brick with Vanilla Ice Cream 10

Bourbon Chocolate Sponge, Homestead Chocolate Gold Brick Sauce, Candied Pecans

Suggested pairing: Taylor Fladgate 20-Year Tawny Port, Portugal. 19 per glass

Handcrafted Homestead Ice Cream and Sorbet 8

Vanilla, Chocolate, Chai, Toasted Almond Ice Cream

Lemon, Blood Orange, Apple Cider Sorbet

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.