

# Welcome to the Dining Room

## Starters

### Soft Shell Crab 17

Cantaloupe Vichyssoise, Thai Basil, Lemongrass

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

### Royal Caesar Salad 17

Caviar, Brioche Croutons, Parmesan Cheese

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

### Meadow's Pride Heirloom Tomatoes 15

Burrata Mousse, Basil, Pepper Tuile

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

### Summer Watermelon Salad 16

Shropshire Bleu, Crispy Virginia Ham, Marcona Almonds, Pickled Strawberries

Suggested pairing: Day Owl Rosé, California 12.75 per glass

## Entrées

### Sautéed Allegheny Mountain Trout Almondine 35

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

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

### Atlantic Black Bass 42

Black-Eyed Pea Cake, Snap Peas, Baby Corn, Piquillo Pepper Butter Sauce

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

### Basil-Ricotta Tortelloni 32

Rhubarb, Fava Beans, Baby Tomatoes, Wilted Greens

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

### Pan-Roasted Duo of Organic Chicken 37

Fava Beans, Baby Carrot "Risotto," Fingerling Potato, Apricot Jus

Suggested pairing: Meiomi, Pinot Noir, Monterey-Santa Barbara-Sonoma Counties, California 17 per glass

### Roasted Pork Tenderloin and Diver Scallop\* 48

Pine Nut-Sorghum Pilaf, Pickled Summer Squash, Carrot Purée, Sorghum Molasses Jus

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

### Châteaubriand\* 55

Local Asparagus, King Trumpet Mushroom, Whipped Potatoes, Wilted Greens, Sauce Robert

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

## Desserts

### La Passion 12

Passion Mango Crème, Coconut Disk, Exotic Mosaic, Vacherin Meringue

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

### Azélie Chocolate 13

Espresso Ganache, Milk Chocolate Hazelnut Mousse, Coffee Ice Cream

Suggested pairing: Taylor Fladgate 20-Year Tawny Port, Portugal. 15 per glass

### Berry Tiramisu 12

Mascarpone Mousse, Chambord Ladyfingers, Honey Lavender Ice Cream

Suggested pairing: Banfi, Brachetto d'Acqui, "Rosa Regale," Piedmont, Italy 16 per glass

### Classic Gold Brick with Vanilla Ice Cream 10

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

Suggested pairing: Chambord Liqueur 10 per glass

### Handcrafted Homestead Ice Cream, Sorbet & Sherbet 8

Vanilla, Chocolate, Honey Lavender, Coffee Ice Cream

Lemon Sorbet, Pineapple Rosemary Sorbet

John Ferguson, Executive 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.