



Three Course | Dine & Stay

First Course

Pork Belly

Roasted Napa and Cauliflower, Apple, Basil Vinaigrette, Ginger Caramel

Chef's Suggested Pairing: Sauvignon Blanc, The Better Half, Marlborough, New Zealand

Soup du Jour

Inspired by Local & Seasonal Products

Fresh Take Farms Mixed Green Salad

Dried Cranberries, Toasted Pepitas, R & G Farm's Goat Cheese, Red Wine Vinaigrette

Chef's Suggested Pairing: Cremant de Bourgogne, J.J. Vincent, Burgundy, France, Brut, NV

Second Course

Whitefield's Chicken Breast

Herb Polenta Cake, Local Asparagus, Asparagus Puree, Garlic Bordelaise

Chef's Suggested Pairing: Vermentino, Chat Pitre, Clos de l'Amandaie, France

Faroe Island Salmon

Canadian Bison Couscous, Truffle Carrot Puree, Braised Squash, Confit Pearl Onions

Chef's Suggested Pairing: Bourgogne Blanc, Olivier Leflaive, "Les Setilles" Burgundy, France, 2013

Heirloom Tomato Risotto

Grana Padano, Aged Balsamic, Micro Herbs

Chef's Suggested Pairing: Domaine Labruyère, Moulin- A- Vent, France, 2014

Dessert

Vanilla Crème Brulee

Sea Salt Kings Ransom Farm Crème & Fresh Berries

Valrhona Chocolate Truffle Cake

Caramel, Lemon Curd & Strawberry Coulis

Banana Trifle Cake

Vanilla Caramel, Banana Bread, Vanilla Custard,
Banana Bread Mousse

House Made Seasonal Sorbet and Ice Creams

Presented by

Executive Chef Dmitriy Ruzhanskiy

\$89 Per Couple

Plus Beverage, Tax & Gratuity

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. These items may be cooked to guest's specification.
Before placing your order, please inform your server of any food allergies.*