



Three Course | Dine & Stay

First Course

Pork Belly

Parsnip Puree, Roasted Tri-Color Cauliflower, Delicata Squash, Grilled Leeks
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

Golden Spotted Bass

Trumpet Mushrooms, Cipollini Onion, Arugula Pesto, Sun Dried Tomato Jus
Chef's Suggested Pairing: Cava, Pinot Noir, Juvé & Camps

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.*