

Plated Dinner

Winter

Plated dinner includes starter, entrée and dessert.

For an additional starter course (four course meal), please add 12.00.
For a "choice of" starter or entrée selection, please add 10.00.
For choice of entrée, per person price is based on the higher entrée price.

Starters

PARSNIP AND CHESTNUT SOUP

braised rabbit, celery, chili oil

ROASTED CAULIFLOWER

wild mushroom, muscatel, pickled stem

LAMB BACON AND WHITE BEAN CHOWDER

lamb demi, chili candied lemon

WINTER KALES

butternut puree, sugared grapefruit, grana padano

FIG AND ENDIVE SALAD

local blue, crispy pancetta, walnut-bourbon vinaigrette

Prices are per person unless otherwise noted.
All options are served with fresh brewed Great Northern coffee and teas, lemonade and iced tea
Appropriate tax and 20% service charge are additional.

Entrees

PAN-ROASTED NATURAL CHICKEN

wild rice, grilled endive, black truffle jus-lie

68.00

PAN-SEARED WHITE STURGEON

pork cheek cassoulet, meyer lemon, celery salad

78.00

ROASTED DOUBLE R RANCH TENDERLOIN OF BEEF

cauliflower, wild mushrooms-braised kale, bone marrow jus lié

75.00

YELLOWFIN TUNA AU POIVRE

foie gras, grilled leek, roasted mushroom, shishito

82.00

GRILLED CERVENA VENISON LOIN

white polenta, roasted carrots, espresso caramel

85.00

HOUSE-SMOKED TENDERLOIN OF BUFFALO

spaghetti squash rosti, brussels sprouts, golden raisin, spiced rum jus

96.50

Desserts

Flourless Chocolate Cake

seasonal fruit, salted chocolate sauce, vanilla cream

Apple-Cranberry Strudel

almond crème anglaise, praline, cinnamon whipped cream

Dark Chocolate Mousse

sour cherries, mascarpone cream, candied cocoa nibs

Toasted Cinnamon Brioche

seasonal fruit, champagne sabayon, vanilla cream

Vanilla Bean Cheesecake

huckleberry compote, rosemary honey

Meyer Lemon Tart

shortbread crust, earl grey sauce, crème fraîche ice cream