

food

five course tasting menu \$89 / pp⁺

seasonal dishes created by our chef

***add spirit or wine paring +\$55/pp**

**to be enjoyed by the whole party*

for the table

Munchies Mix \$6

garlic & herb seasoning

Marinated Olives \$7

pitted olive mix, thyme, basil (GF)

Pickle Assortment \$6

cornichon, rotating house veggies (GF)

Cheese Board \$20

a selection of hard & soft cheeses, honey, baguette

Innkeeper's Ration \$40

assorted charcuterie, plus all of the above

Pimento Cheese Gougeres \$12

everything bagel topped, pimento cheese filled | 6 pieces

***add sliced prosciutto, +\$3**

Bacon Cornbread \$8

served with yondu butter

Golden Osetra Caviar \$25

crisps, creme fraiche, dill pollen, 10g caviar

for later

Sweet Potato Ice Cream \$8

toasted hazelnuts, marshmallow (GF)

Apple Crisp \$14

japanese curry, brown butter ice cream, oats (GF)

for yourself

Cured Ocean Trout \$22

*tom kha "dip n dots,"
coriander gremolata (GF)*

Honeynut Squash Soup \$14

*crispy quinoa, maple creme fraiche,
honey poached cranberries, foie gras fat (GF)*

Shaved Fennel "Waldorf" \$15

*fennel, celery, apple, humboldt fog cheese,
candied hazelnuts, lemon yogurt (GF)*

Roasted Foie Gras \$28

*caramelized onion compote, toasted pistachio,
toasted bacon cornbread*

Autumn Cavatelli \$22

*squash butter, wilted kale, piave vecchio,
candied walnuts, shiitake "bacon"*

***add italian sausage, +\$3**

Roasted Poulet Rouge Chicken \$26

*quarter chicken, celery root cream,
smoked cabbage, toasted walnuts, bacon,
squash*

Innkeeper's Burger \$25

*brioche bun, red wine caramelized onion,
arugula, humboldt fog and swiss cheeses,
potato chips*

Roseda Farms Strip Loin \$28

housemade "A1" sauce

Petite Onion Rings \$8

Creamed Parsley \$10

Roasted Mushrooms \$12