

STEPHANIE INN
EASTER DINNER
PRIX-FIXE

SUNDAY, APRIL 12, 2020

AMUSE BOUCHE

DUNGENESS CRAB DEILED EGG

Fresh Oregon Dungeness crab, free range Zweifel egg, fried capers, and American sturgeon caviar

Suggested Pairing – Argyle Sparkling Wine

SMOKED SALMON & ASPARAGUS
EN CROUTE

House alder smoked wild king salmon, grilled asparagus, Boursin cheese, puff pastry, and fresh dill emulsion

Suggested Pairing – 2018 Pete's Mountain, Rose

INTERMEZZO
Seasonal sorbet

MINT & PISTACHIO CRUSTED
RACK OF LAMB

All natural Anderson Farms lamb, locally foraged morel mushroom risotto, grilled ramps, sautéed chard, and Pinot Noir reduction sauce

Suggested Pairing – 2013 Siltstone, Pinot Noir

KEY LIME TART

Coconut graham cracker crust, Key lime custard, brûléed Italian meringue, and toasted macadamia nuts

Suggested Pairing – House Made Lemoncello

5 Course Experience – \$79
with Suggested Wine Pairings – \$129
Gratuity not included, advance reservation required

stephanieinn.com