

STEPHANIE INN
MOTHER'S DAY
PRIX-FIXE

SUNDAY, MAY 10, 2020

AMUSE BOUCHE

TEMPURA FRIED MOREL MUSHROOM

Locally foraged morel mushroom, Boursin cheese,
truffled aioli, aged balsamic vinegar, and
herb emulsion

Suggested Pairing – 2014 Authentique, Chardonnay

FRESH BERRY & CHÈVRE SALAD

Organic micro greens & edible flowers,
strawberry champagne vinaigrette, fresh berries,
herbed chèvre cheese, pickled rhubarb, and
candied almonds

Suggested Pairing – 2018 Pete's Mountain, Rose

INTERMEZZO

Seasonal sorbet

DUNGENESS CRAB & MAINE

LOBSTER CAKES

Fresh Oregon Dungeness crab, Maine lobster,
grilled asparagus, sweet peas, charred tomatoes,
and chive blossom beurre blanc

Suggested Pairing – 2018 J Christopher, Sauvignon Blanc

SALTED CARAMEL CRÈME BRÛLÉE

Silky salted caramel custard, brûléed turbonado
sugar, chocolate dipped shortbread cookie, and
house made butter toffee

Suggested Pairing – House Made Lemoncello

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

stephanieinn.com