

THE DINING ROOM
AT THE STEPHANIE INN
SATURDAY, OCTOBER 17, 2020

{EXECUTIVE CHEF AARON BEDARD}

AMUSE BOUCHE

A SEASONAL CHEF INSPIRED BITE TO INVIGORATE YOUR
PALATE

FIRST COURSE

TOMATO & MOZZARELLA SALAD

Public Coast Farms tomatoes, fresh mozzarella cheese, basil,
olive oil and aged balsamic vinegar

Suggested Wine Pairing: 2019 Pete's Mountain, Rose

SECOND COURSE

WILD MUSHROOM SOUP

Mushroom duxelles and truffle oil

Suggested Wine Pairing: 2016 Au Contraire, Chardonnay

ENTRÉES – CHOICE OF

FILET MIGNON

All natural Angus beef, green onion potato cake, sautéed
spinach, green beans and veal demi glaze

Suggested Wine Pairing: 2016 Pete's Mountain, Cabernet Sauvignon

OR

ROCKFISH OSCAR

Fresh local rockfish, Dungeness crab, shaved Brussels sprouts,
broccolini, sweet peas and tarragon béarnaise

Suggested Wine Pairing: 2017 J Christopher, Sauvignon Blanc

DESSERT

WHITE CHOCOLATE CHEESECAKE

Creamy cheesecake, cookie crust, candied pumpkin and toasted
pepitas

Suggested Wine Pairing: 2016 Elk Cove, Ultima

\$89 PER PERSON

\$129 WITH WINE FLIGHT

Consuming raw or under-cooked meats, poultry, seafood,
shellfish, or eggs may increase your
risk of foodborne illness.