

THE DINING ROOM  
AT THE STEPHANIE INN  
FRIDAY, NOVEMBER 20, 2020

{EXECUTIVE CHEF AARON BEDARD}

**DAILY SOUP OPTION**

BRAISED WHITE BEAN \$12  
Peppered bacon and brown butter

**ENTRÉES – CHOICE OF**

ROASTED FILET MIGNON \$50  
All natural Angus beef, crushed potatoes, baby carrots, squash  
coins and veal demi glaze

OR

WILD HALIBUT FILLET \$50  
Fresh wild halibut, julienne squash, green bean, Romanesco and  
caper chimichurri sauce

**DESSERT OF THE DAY**

DECONSTRUCTED PECAN PIE \$10  
Sucre crumbles, salted caramel and chocolate sauce.



**BREAKFAST ENTRÉE FOR**  
SATURDAY, NOVEMBER 21, 2020

**BACON FRITTATAS**

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