

THE DINING ROOM
AT THE STEPHANIE INN
WEDNESDAY, JANUARY 13, 2021

{EXECUTIVE CHEF AARON BEDARD}

AMUSE BOUCHE

A SEASONAL CHEF INSPIRED BITE TO INVIGORATE YOUR
PALATE

FIRST COURSE

APPLE & POMEGRANATE SALAD

Organic greens, pomegranate vinaigrette, fresh apple, Tillamook
Extra Sharp Cheddar Cheese, pine nuts and pomegranate seeds

Suggested Wine Pairing: 2019 Pete's Mountain, Rose

SECOND COURSE

HEARTY TUSCAN WHITE BEAN SOUP

House cured bacon and chard

Suggested Wine Pairing: 2016 Au Contraire, Chardonnay

ENTRÉES – CHOICE OF

ROASTED RIBEYE STEAK

All natural Angus beef, scallion potato cake, baby carrots, spice
roasted beets and veal demi glaze

Suggested Wine Pairing: 2013 Siltstone, Pinot Noir

OR

FENNEL DUSTED STEELHEAD FILLET

Fresh Columbia River steelhead, heirloom black rice, roasted
delicata squash, broccolini and balsamic brown butter

Suggested Wine Pairing: 2017 Adelsheim, Chardonnay

DESSERT

VANILLA PANNA COTTA

Silky vanilla custard, pear compote and candied walnuts

Suggested Wine Pairing: 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.