

THE DINING ROOM  
AT THE STEPHANIE INN  
TUESDAY, MAY 4, 2021

{EXECUTIVE CHEF AARON BEDARD}

AMUSE BOUCHE

A SEASONAL CHEF INSPIRED BITE TO INVIGORATE YOUR  
PALATE

FIRST COURSE

GRILLED ASPARAGUS SALAD

Organic greens, verjus vinaigrette, grilled local asparagus,  
pickled onions, olive oil croutons and shaved parmesan

**Suggested Wine Pairing: 2018 Adelsheim, Chardonnay**

SECOND COURSE

CURRIED LENTIL SOUP

Lime coriander cream and chopped scallions

**Suggested Wine Pairing: 2019 Elk Cove, Pinot Gris**

ENTRÉES – CHOICE OF

PEPPER ENCRUSTED ROASTED FILET MIGNON

All natural Angus beef, crushed potatoes, sautéed spinach, baby  
carrots and veal reduction sauce

**Suggested Wine Pairing: 2017 Pete's Mountain, Cabernet Sauvignon**

OR

WILD STEELHEAD FILLET

Fresh Columbia River steelhead, sautéed julienne sweet peas,  
grilled squash coins and cumin & garlic scented eggplant caviar

**Suggested Wine Pairing: 2017 Adelsheim, Chardonnay**

DESSERT

VANILLA BEAN RICE PUDDING

Creamy rice pudding, toasted almond cake, strawberry compote  
and rhubarb sorbet

**Suggested Wine Pairing: House Limoncello**

\$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.