

THE DINING ROOM
AT THE STEPHANIE INN
SUNDAY, JULY 18, 2021

{EXECUTIVE CHEF AARON BEDARD}

AMUSE BOUCHE

A SEASONAL CHEF INSPIRED BITE TO INVIGORATE YOUR
PALATE

FIRST COURSE

MARINATED PRAWN CAESAR SALAD

Organic romaine, creamy garlic dressing, wild tiger prawns,
croutons and shaved parmesan

Suggested Wine Pairing: 2016 Argyle, Sparkling Wine

SECOND COURSE

CARROT GINGER SOUP

Coconut crème fraiche and chopped

Suggested Wine Pairing: 2017 Adelsheim, Chardonnay

ENTRÉES – CHOICE OF

MAPLE GLAZED PORK TENDERLOIN

All natural Kurobuta pork, creamy polenta, sautéed chard,
roasted root vegetables and flambéed apples

Suggested Wine Pairing: 2018 North Valley, Pinot Noir

OR

WILD HALIBUT FILLET

Fresh wild halibut, creamy kohlrabi puree, grilled zucchini,
sweet peas and charred corn relish

Suggested Wine Pairing: 2018 J Christopher, Sauvignon Blanc

DESSERT

PETITE CRÈME BRÛLÉE

Silky vanilla custard, caramelized sugar and Belgian dark
chocolate torte ***Suggested Wine Pairing: Abacela Port***

\$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.