



## Mansion Dinner Menu

All dinners are served with 4 courses

### Hors d'Oeuvres Trio

Housemade ratatouille with lentil crisp, chilled seafood salad with champagne-citrus dressing, seared beef tenderloin on crostini with chimichurri and manchego cheese

### Second Course

(Choice of)

**Lobster Bisque**  
Tobiko caviar crème fraîche

**Charred Romaine Caesar Salad**  
Overnight tomato, shaved parmesan,  
garlic croutons, Caesar dressing

**Vegan Black Bean Soup**  
Plant-based crema

### Entrée

(Choice of)

#### **\*The Whitney Signature Beef Wellington Entrée - \$89**

Center cut filet with mushroom duxelles and Boursin gournay cheese wrapped in puff pastry, with smashed yukon gold potatoes, chef's seasonal vegetables, and peppercorn-brandy cream sauce

#### **Filet Mignon - \$99**

Served with smashed yukon gold potatoes & chef's seasonal vegetables

*red wine demi-glace is served with both filet selections*

#### **Seafood Sauté - \$89**

Scallops, shrimp, and lobster sautéed with seafood broth, baby spinach, toasted orzo

#### **Chilean Sea Bass - \$93**

Pan-seared sea bass fillet with shrimp and crab risotto, wilted greens, tomato butter sauce

#### **Roasted Pork "Osso Buco" - \$69**

16-ounce pork shank braised in red wine, herbs, and spices,  
served with smashed yukon gold potatoes and chef's seasonal vegetables

#### **Duet of Chicken - \$66**

Herb-roasted Bell & Evan's Breast, Confit Thigh, Roasted Fingerling Potatoes,  
Haricot Vert and Natural Jus

#### **Cauliflower "Carnival" - \$59**

Tri-color cauliflower florets with citrus vinaigrette,  
served over cauliflower and sun-butter purée, with stewed lentils, wilted greens

*Add vanilla & butter poached 5-ounce lobster tail, served out of shell - \$29*

~ a \$39 split entrée charge includes appetizer trio, second course, & plate composition ~

### Dessert

Desserts will be presented by your signature server at the conclusion of your entrée course.

### Featured Wines

#### **Sparkling & White**

M. Mawby "The Whitney Celebration" Blanc de Blancs, Leelanau Peninsula | \$45 half bottle | \$75 full bottle

Marengo 'Strev' Moscato d'Asti | \$58

Santa Margherita Pinot Grigio, Alto Adige | \$75

#### **Red**

Carmel Road Pinot Noir, Monterey | \$54

Red Schooner Malbec, Argentina | \$130

Tenet "The Pundit" Syrah, Walla Walla Valley | \$61

Duckhorn Cabernet Sauvignon, Napa Valley | \$161

Please Limit Cell Phone use to the Lobby Area

\*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. All food is cooked to order. \*\*\*Please alert your server of any food allergies or dietary restrictions.