



Mansion Dinner Menu

All dinners served with 4 courses

Appetizer

Hors d'oeuvres Trio

Duo of cocktail shrimp "In Love" with traditional sauce, seared beef tenderloin crostini, heirloom tomato & caper bruschetta atop a cucumber chip

Second Course

(choice of)

Lobster Bisque
Tobiko caviar crème fraîche

Winter Blues Salad
Assorted field greens, shredded carrots, heirloom tomatoes, candid walnuts, dried cranberries, sliced cucumber, blue cheese, toasted sesame ginger dressing

Vegan Black Bean Soup
Cilantro cream

Entree Course

(choice of)

The Beef Wellington* \$89.95

The Whitney Signature Entrée

Barrel cut "Creekstone" beef tenderloin, pastry wrapped with creamed boursin cheese, duxelles of caramelized garlic & shallots, forest mushrooms & truffle oil, served with mashed potatoes, winter and heirloom vegetables, cognac cream

Suggested Wine: Les Jamelles Cabernet Sauvignon

8oz. Creekstone Filet Mignon* - \$99.95

Sherried button mushrooms, whipped potatoes, grilled marinated asparagus, port wine demi-glace

Suggested Wine: Decoy Cabernet Sauvignon

Roasted Half Chicken - \$66.95

Garlic & herb crusted, pressed, with pan roasted, herb crusted potatoes, Whitney-Hive honey heirloom carrots, grilled marinated asparagus, natural sauce with lemon & thyme

Suggested Wine: Elouan Pinot Noir

Braised Pork Osso Bucco - \$69.95

Roasted in red wine, demi and herbs served with mushroom risotto

Suggested wine: Meiomi Pinot Noir

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

Seafood Sauté- \$89.95

Gulf Shrimp, lobster, Diver scallops, with fresh herbs, chardonnay, sweet butter, over toasted orzo pasta with fresh wilted spinach

Suggested Wine: Babich Sauvignon Blanc

Surf & Turf- \$99.95

Petite filet & 5oz tail, whipped potatoes, grilled marinated asparagus, port wine demi-glace

Suggested Wine: Les Jamelles Cabernet Sauvignon

Sea Bass Fillet * - \$92.95

Skillet-roasted with zucchini, red onions, fingerling potatoes, blistered tomatoes, green chickpeas, cilantro aioli

Suggested Wine: Babich Sauvignon Blanc

Roasted Twin Cauliflower Florets - \$59.95

Wheat berry white bean blend, garlic, fresh herbs, spinach, roasted potatoes, vegetable broth, ghost pepper aioli

Dessert

Dessert selections will be presented to you by your Signature Server at the conclusion of your entrée course.

- \$39 split entrée charge includes appetizer trio, Second course, plate composition, and dessert

Featured Wines

Sparkling & Whites

The Whitney "Celebration" Sparkling Wine 375ml, Leelanau Peninsula | \$24

The Whitney "Celebration" Sparkling Wine 750ml, Leelanau Peninsula | \$48

Davis Bynum, Russian River Valley Chardonnay, Sonoma | \$40

Santa Margherita Pinot Grigio, Alto Adige | \$49

Cakebread Chardonnay, Napa | \$95

Reds

Napa Cellars, Merlot, Napa | \$42

'Red Schooner' by Caymus, Malbec, Napa | \$62

Belle Glos 'Clark & Telephone', Pinot Noir, Santa Maria Valley | \$68

'Decoy' by Duckhorn Cabernet Sauvignon, Sonoma County | \$58

Duckhorn Cabernet Sauvignon, Napa | \$99

Please Limit Cell Phone use to the Lobby Areas

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne 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