



## Mansion Dinner Menu

All dinners served with 4 courses

### First Course

#### Appetizer 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

#### Whitney Maple Salad

Assorted greens, shredded carrots, heirloom tomatoes, candied walnuts, dried cranberries, Vermont Maple vinaigrette

#### Garden Vegetable Soup

### Third Course

(choice of)

#### The Beef Wellington\* \$89

##### 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 smashed Yukon gold potatoes & roasted spring vegetables, cognac cream

*Suggested Wine: Les Jamelles Cabernet Sauvignon*

#### 8oz. Creekstone Filet Mignon\* - \$99

Cippolini onions, smashed Yukon gold potatoes, grilled marinated asparagus, port wine demi-glace

*Suggested Wine: Decoy Cabernet Sauvignon*

#### Roasted Half Chicken - \$64

Garlic & herb crusted, pressed and pan roasted, Yukon Gold smashed potatoes, Whitney-Hive honey roasted heirloom carrots

*Suggested Wine: Elouan Pinot Noir*

#### Chef's Daily Feature – Market Price

Add a vanilla-butter poached 5oz lobster tail, served out of the shell - \$24

#### Shrimp & Scallop Sauté - \$84

Gulf Shrimp, Diver scallops, with fresh herbs, chardonnay, sweet butter, over toasted orzo pasta with spring peas

*Suggested Wine: Babich Sauvignon Blanc*

#### Faroe Island Salmon\* - \$79

Pan seared with crispy skin, over mushroom & asparagus risotto

*Suggested Wine: Babich Sauvignon Blanc*

#### Vegan Autumn Risotto - \$49

Chef's seasonal selection

*Suggested Wine: Simi Chardonnay*

### Fourth Course

(choice of)

#### Pastry Chef Eric's "Whim"

Our Executive Pastry Chef's seasonal creation

#### Katherine's Cup of Love

Vanilla croissant bread pudding, chocolate "Lava" and caramel cream

*\$1 for each "Cup of Love" donated to Cass Community Social Services*

#### Mango Sorbet

Fresh berries

- \$29 split entrée charge includes appetizer trio, first course and plate composition -

\*Items & pricing subject to change without notice\*

### 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