



Mansion Holiday Menu

Available 12/15, 12/16, 12/22, & 12/23
All Luncheons served with 3 courses

First 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

Vegan Black Bean Soup
Cilantro sour cream

Entree Course

(choice of)

The Beef Wellington* \$49

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

Roasted Half Chicken - \$39

Garlic & herb crusted, pressed and pan roasted,
Yukon Gold smashed potatoes,
Whitney-Hive honey roasted heirloom carrots
Suggested Wine: Elouan Pinot Noir

Seafood Sauté - \$49

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* - \$39

Pan seared with crispy skin,
over mushroom & asparagus risotto
Suggested Wine: Babich Sauvignon Blanc

Roasted Twin Cauliflower - \$32

Wheat berry bean blend, garlic, fresh herbs, spinach roasted
potatoes, vegetable broth, ghost pepper aioli
Suggested Wine: Simi Chardonnay

Surf & Turf - \$79

Petite filet & butter poached Lobster Tail
Yukon Gold smashed potatoes,
Grilled asparagus

Final Course

Dessert selection will be presented to you by your signature server at the conclusion of your entrée
course

- \$29 split entrée charge includes three courses 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