



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

Whitney Maple Salad

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

Vegan Black Bean Soup

Cilantro cream

Entree 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 roasted garlic mashed potatoes, winter and heirloom vegetables, cognac cream

Suggested Wine: Les Jamelles Cabernet Sauvignon

8oz. Creekstone Filet Mignon* - \$99

Sherried button mushrooms, Whitney cheddar hash, grilled marinated asparagus, port wine demi-glace

Suggested Wine: Decoy Cabernet Sauvignon

Pecan Crusted Great Lakes Walleye- \$79

Seared with wilted greens, butter, and herbs, Whitney cheddar hash, & fried leeks.

Suggested wine pairing- Decoy by Duckhorn Rose, California

14oz Tomahawk Pork Chop - \$79

Apple demi glaze, balsamic reduction, whipped sweet potatoes, grilled asparagus and honey glazed heirloom carrots

Suggested wine: Benton Lane Pinot Noir

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

Shrimp & Scallop Sauté - \$84

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

Suggested Wine: Babich Sauvignon Blanc

Atlantic Halibut Fillet * - \$89

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

Suggested Wine: Babich Sauvignon Blanc

Roasted Half Chicken - \$64

Garlic & herb crusted, pressed, and pan roasted, Herb crusted potatoes, Whitney-Hive honey heirloom carrots, grilled marinated asparagus

Suggested Wine: Elouan Pinot Noir

Vegan Jambalaya - \$49

Bell peppers, onions, celery, summer squash, tossed with rice pilaf, Roma tomato, and roasted red pepper sauce

Suggested Wine: Simi Chardonnay

Dessert

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

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

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