



Mansion Dinner Menu

All dinners are served with 3 courses

Hors d'Oeuvres Trio

Homemade 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 - \$79**

6-ounce 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

8-ounces Filet Mignon - \$89 ~ or ~ Ahi Tuna Seared Rare with Bearnaise - \$64

Petite Filet Surf & Turf - \$89 ~ or ~ Portobella Mushrooms - \$49

Served with au gratin potatoes & chef's seasonal vegetables

*red wine demi-glace is used on filet options

Seafood Sauté - \$79

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

Chilean Sea Bass - \$84

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

Osso Buco - \$59

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

Faroe Island Salmon - \$54

Crispy skin-on salmon fillet served with stewed green and orange lentils, Tuscan kale, balsamic glaze

Twin Lobster Tails - \$89

Twin 5-ounce cold water lobster tails, gently poached, served with parmesan risotto, chef's seasonal vegetables, drawn butter

Herb-Roasted Half Chicken - \$49

Half chicken lightly brined and roasted, served boneless with roasted fingerling potatoes, haricot vert, natural jus

Cauliflower "Carnival" - \$44

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

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

Featured Wines

Sparkling & White

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

Davis Bynum, Chardonnay, Russian River Valley | \$58

Santa Margherita Pinot Grigio, Alto Adige | \$75

Cakebread Cellars Chardonnay, Napa Valley | \$81

Red

Napa Cellars, Merlot, Napa Valley | \$75

Red Schooner, Malbec, Argentina | \$130

Decoy Cabernet Sauvignon, Sonoma County | \$75

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.