



## 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, smashed roasted garlic potatoes, grilled marinated asparagus, port wine demi-glace

*Suggested Wine: Decoy Cabernet Sauvignon*

#### Roasted Half Chicken - \$64

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

*Suggested Wine: Elouan Pinot Noir*

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

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

*Suggested Wine: Babich Sauvignon Blanc*

#### 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*

#### Vegan Jambalaya - \$49

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

*Suggested Wine: Simi Chardonnay*

#### Chef's Daily Special-Market Price

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

### 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 -

\*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