

'Prix Fixe Menu'

GLORIA LAGRASSA, HOST

1st Course

roasted day boat sea scallop
spinach, mâché, candied citrus & Vin du Jura
2008 Joseph Drouhin Saint Véran, Burgundy, France

2nd Course

Scottish salmon confit
endive, parmesan, Périgord truffle & balsamic
2006 Laguna Ridge Cellars, Pinot Noir, Sonoma Coast, United States

3rd Course

roasted squab
winter fruits, vegetables, home made bacon & Liguria olive oil
2005 Château Fabas le Mourral, Minervois, France

Dessert

Valrhona 'Araguani' chocolate & chestnut cube
sage powder, chestnut buttons & butternut squash
1993 Jacques Laverriere, Banyuls Grand Cru 'Clos Chatart', Languedoc, France

Prix Fixe Menu - \$75 per person

Wine Tasting - \$30 supplemental per person

Prix Fixe is not available in the Tavern

♥ Here at the Pluckemin Inn we are committed to ensuring absolute guest satisfaction. In this endeavor, we ask that you inform us of any special dietary requests or health related concerns. It will be our great pleasure to meet your needs and create a meal perfectly suited to your taste.