

'Prix Fixe Menu'

GLORIA LAGRASSA, HOST

1st Course

last of the winter vegetables
salad, Liguria olive oil & truffle vinaigrette
2008 Weingut Setzer Grüner Veltliner, Niederösterreich, Austria

2nd Course

wild Alaskan halibut
fricassee of organic golden beet, pine-nuts & black trumpet mushrooms
2006 Királyudvar Furmint, Tokaji, Hungary

3rd Course

grilled grass-fed eye of rib
seared foie gras & Anson Mills buckwheat polenta
2004 Château Redortier, Beaumes-de-Venise, Côtes du Rhône Villages, France

Dessert

Valrhona chocolate & chestnut parfait
hazelnut-chocolate streusel & chestnut gelato
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.*