



**Pluckemin Inn Private Dining**

***\$89 Prix Fixe Dinner Menu***

*Menu will be presented to your guests as is – no narrowing down of choices necessary*

**First**

organic risotto, kabocha squash, pancetta, walnuts, balsamic, aged provolone

or

tuna tartare, cucumber, chile aioli, ponzu & tobiko caviar

or

grilled shrimp, smoked paprika & garlic croutons

**Second**

rigatoni, lamb ragu, roasted pepper, broccoli rabe, pine nuts, taleggio

or

sunchoke soup, honshimeji, bacon, fingerlings, hazelnut, brown butter

or

Pluckemin salad, fennel, carrot, cucumber, pinenuts & verjus vinaigrette

**Main**

salmon, white beans, kale, olives, rosemary, cherry tomato vierge

or

maine cod, cabbage, salsify, calamari, clams, preserved tomato

or

Griggstown chicken, fingerling potatoes & broccoli

or

sirloin steak, pommes puree & spinach

or

Niman Ranch pork, polenta, carrots, fennel, chard, spring onion, almonds

**Dessert**

warm Valrhona chocolate soufflé torte, salted caramel sauce & walnut-praline ice cream

or

cinnamon panko crusted apple strudel, honey, warm caramel & cinnamon ice cream

or

selection of seasonal ice creams or sorbets with waffle tuile