



Pluckemin Inn Private Dining

\$94 Prix Fixe Dinner Menu

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

First

organic risotto, English peas, chorizo, crème fraiche, mint

or

yellowfin tuna crudo, cucumber, radish, kimchi, thai basil

or

grilled shrimp, shishitos, bok choy, peanuts, black garlic

Second

rigatoni pasta, wild mushrooms, asparagus, pine nuts, goat cheese, rosemary

or

seasonal soup with appropriate garnishes

or

Pluckemin salad, seasonal garnishes & verjus vinaigrette

Main

salmon, beluga lentils, swiss chard

or

monkfish, cranberry beans, escarole, ramps

or

Griggstown chicken, roasted red potatoes & broccoli

or

sirloin steak, pommes puree & spinach

or

Niman Ranch pork, polenta, broccoli rabe

Dessert

milk & dark chocolate mousse, vanilla ice cream, chocolate crumbs

or

cheesecake, apple compote, caramel, whipped cream

or

selection of seasonal ice creams or sorbets with waffle tuile