



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, roasted tomato, parmesan, ricotta

or

yellowfin tuna poke, pineapple, sesame, hot cherry peppers, yuzu, bonito

or

gulf shrimp, shishitos, garlic butter, arugula, cashews

Second

rigatoni pasta, wild mushroom ragu, rosemary, parmesan

or

corn soup, maitake, pickled ramps, macadamia nuts

or

Pluckemin salad, mixed greens, parsnip, green beans, radish, pistachio, verjus vinaigrette

Main

salmon, red quinoa, corn, kale

or

cod, rye berries, herb pistou, zucchini, braised collards

or

Griggstown chicken, roasted red potatoes, broccoli

or

sirloin steak, pommes puree, Swiss chard

or

Niman Ranch pork, polenta, broccoli rabe

Dessert

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

or

cheesecake, apple compote, caramel, cinnamon whipped cream

or

seasonal ice creams or sorbets, waffle tuile