



**Pluckemin Inn Private Dining**

***\$98 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

quash soup, Seasonal garnishes

or

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

**Main**

salmon, fregola sarda, kabocha squash, braised kale, basil pesto

or

swordfish, 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