



**Pluckemin Inn Private Dining**

***\$105 Prix Fixe Dinner Menu***

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

**First**

organic risotto, roasted tomato, maitake mushrooms, parmesan

or

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

or

gulf shrimp, vinegar peppers, garlic butter, arugula

**Second**

rigatoni pasta, beef ragu, broccoli rabe, rosemary, parmesan

or

seasonal soup

or

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

**Main**

salmon, gigante beans, Tuscan kale, herb pesto

or

cod, fregola sarda, Swiss chard, basil pistou

or

Griggstown chicken, roasted red potatoes, broccoli

or

sirloin steak, pommes puree, brussels sprouts

or

Niman Ranch pork, polenta, broccoli rabe

**Dessert**

brown sugar espresso cheesecake, espresso mascarpone, graham cracker sable, espresso ice cream

or

blueberry crumble, lemon curd, blueberry sauce, lemon sorbet

or

flourless brownie, chocolate mousse, chocolate ganache, chocolate cremoux, chocolate ice cream

or

seasonal ice creams or sorbets, waffle tuile