

# 1865

WINE CELLAR

## DINNER MENU

### BEGINNINGS

Beet & Goat Cheese Salad – 10

*Russian red kale, pickled beets & red onion, local goat cheese, candied pecans, balsamic hazelnut vinaigrette*

Suggested pairing – Ducourt, Bordeaux Blanc, France, Bin# 328

Arugula Salad – 12

*Baby arugula, red onion, roasted red peppers, candied prosciutto, Bayley Hazen bleu cheese, roasted shallot vinaigrette*

Suggested pairing – Whitehaven, Sauvignon Blanc, Marlborough, New Zealand, Bin # 372

Forest Mushroom Bisque - 10

*Sherry crème fraîche, braised wild mushroom crown*

Suggested pairing – Domain Bousquet, “Reserve”, Malbec, Mendoza, Argentina, Bin# 605

Corn & Crab Chowder - 13

*Jumbo lump crabmeat with scallion and red bell pepper crown*

Suggested pairing – Kendall Jackson, “Vintner’s Reserve”, Chardonnay, California, Bin# 244

### SHAREABLES

Black & White Sesame Crusted Ahi Tuna – 16

*Wakame seaweed salad, wasabi, pickled ginger, sriracha, citrus soy ponzu*

Suggested pairing – P.J. Valckenberg, Gewurtztraminer, Pfalz, Germany, Bin # 341

Seared Foie Gras – 19

*Brioche French toast medallion, apple and golden raisin compote, Mt. Cabot Maple Cream, sunny quail egg*

Suggested pairing – Clean Slate, Riesling, Mosel, Germany, Bin# 345

Wagyu Beef Medallions – 24

*Beet carpaccio bed, balsamic reduction, parmesan crisp*

Suggested pairing – The Prisoner, “Saldo”, Zinfandel, California, Bin # 442

Cheese & Pate – 18

*Pate Maison Campagna with peppercorns, Sage Derby cheese, Bayley Hazel Bleu, sweet pepper jelly, Vermont Creamery goat cheese coin, honey Pommery mustard, cornichons, fig jam, lavash, crostini*

Suggested pairing – Whitehaven, Sauvignon Blanc, Marlborough, New Zealand, Bin # 372

### SIDES

Maple Glazed Baby Carrots – 6

Grilled Asparagus – 6

Bacon & Red Pepper Potato Hash – 6

Saffron Risotto - 6

Winter Vegetable Risotto – 6

*To better serve you, please inform your server if you have any known food allergies or dietary restrictions. Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.*

### ENTRÉES

Duck All Day – 36

*Pan seared duck breast, pomegranate jus, duck confit and green onion potato latke, sunny MVG duck egg, applewood smoked duck bacon, maple glazed carrots*

Suggested pairing – Meiomi, Pinot Noir, California, Bin # 408

Caramelized Diver Scallops – 38

*Beet puree, applewood bacon and leek risotto, black mission fig demi-glace*

Suggested pairing – The Prisoner, “Blindfold”, White, California, Bin# 235

Braised Lamb Shank – 33

*Wilted arugula, risotto Milanese, braised root vegetables, petite sirah caramel, gremolata*

Suggested pairing – Klinker Brick, Old Vine Zinfandel, California, Bin# 453

Iron Skillet Filet Mignon – 52

*Seared center cut filet of beef, black truffle mashed potatoes, braised cipollini onions, grilled asparagus, port wine reduction, black garlic molasses splash; Add foie gras +15*

Suggested pairing – Unshackled, Cabernet Sauvignon, California, Bin # 466

Grilled Delmonico Ribeye Steak – 54

*14oz Grilled prime ribeye steak, roasted red pepper, applewood smoked bacon potato hash, grilled asparagus, balsamic glazed Cipollini onions, black garlic steak butter*

Suggested pairing – Louis M. Martini, Cabernet Sauvignon, Sonoma County, California, Bin# 463

Seared Arctic Char – 32

*Wilted arugula, charred tomato risotto, creamed leeks, black Tobiko caviar, balsamic reduction*

Suggested pairing – The Prisoner, “The Snitch”, Chardonnay, Napa Valley, California, Bin# 253

Pan Roasted Statler Pheasant Breast – 47

*6 oz Oven roasted breast of pheasant, apple butternut squash puree, wild mushroom risotto, maple glazed carrots, red currant demi-glace*

Suggested pairing – Honig, Cabernet Sauvignon, Napa Valley, California, Bin# 479

Risotto & Meatless Chorizo Stuffed Yellow Pepper – 27

*Fresh mozzarella, charred tomato cream, wilted arugula bundle, balsamic reduction \*Vegan preparation available upon request*

Suggested pairing – Ca’Momi, Chardonnay, Napa Valley, California, Bin # 250

### SWEET PLATE

Dessert Trilogy – 13

*A trilogy of desserts artfully crafted by our culinary team, please inquire with your server regarding today’s selection*

Crème Brulee – 10

*Vanilla bean infused custard, caramelized sugar, honey tuille, seasonal berries*

Chocolate Caramel Mousse – 10

*Milk chocolate caramel mousse, milk chocolate spray, salted caramel pool, chocolate pate sucre*

