

1865

WINE CELLAR

DINNER MENU

SOUPS

Parsnip, Potato Leek Potage – 8

Cream, crispy fried shiitake mushrooms, parsley pistou

Suggested pairing – Truchard Chardonnay, Napa Valley, Bin #248

Shrimp & Lobster Bisque – 12

House made rye bread croustade, sherry crème fraîche

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

SALADS

Arugula Salad – 12

Peppery arugula, golden beet, goat cheese, candied walnuts, walnut oil, white balsamic vinaigrette

Suggested pairing – Line 39, Petit Sirah, Central Coast, California, Bin #426

Wilted Baby Kale & Duck Confit Salad – 14

Warm kale, duck leg confit, pickled red onion, cured cherry tomatoes, pomegranate vinaigrette

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

SHAREABLES

Borolo Meatballs – 13

Trio of barolo braised beef meatballs, creamy goat cheese polenta, tomato demi-glace

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

Lump Crab Cakes – 18

Duo of seared jumbo lump crab cakes, spicy winter greens, applewood bacon lardons, savory corn aioli

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

Pork Belly & Sprouts – 14

Crispy pork belly, smoked onion jam, duck fat roasted Brussels sprout, balsamic reduction

Suggested pairing – Neal Family Vineyards, Zinfandel, Napa Valley, California, Bin #443

SIDES

Maple-Roasted Baby Carrots – 6

Brussels Sprout Hash with Shallots & Cranberries – 6

Grilled Broccolini – 5

Porcini Mashed Yukon Gold Potatoes – 6

Winter Risotto with Root Vegetables – 5

Purple Potato Oven Fries – 6

SWEET PLATE

Dessert Trilogy – 13

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

ENTRÉES

North Country Warm "Nicoise" Composed Salad – 36

6 oz Grilled venison chop, port wine glaze, baby field greens, maple roasted butternut squash, applewood bacon, kalamata olives, haricot verts, MVG farm hardboiled egg, "mushroom" red creamer potatoes, tarragon vinaigrette

Suggested pairing – Browne Family Vineyards, "Heritage" Cabernet Sauvignon, Washington, Bin #468

Duck Breast – 34

Honey glazed pan roasted 6 oz duck breast, duck confit and mushroom tart, grilled broccolini, plum jus

Suggested pairing – Erath, "Resplendent", Pinot Noir, Oregon, Bin #402

Scallops – 34

Three jumbo caramelized Diver scallops, apple and butternut squash puree, winter vegetable risotto, maple roasted baby carrots, fig demi-glace

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

Rack of Lamb – 40

8 oz Grilled rosemary lamb rack, winter vegetable risotto, wilted spinach, Brussels sprout hash, roasted shallot and wild mushroom pan jus

Suggested pairing – Temptation, Zinfandel, California, Bin #461

Filet – 40

10 oz Pan seared signature spiced beef tenderloin steak, whipped porcini Yukon Gold potatoes, grilled broccolini, port wine reduction

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

Trout – 30

10 oz Pan seared Green Mountain brook trout, farro, almond and cranberry pilaf, maple roasted baby carrots, charred green onion cream sauce

Suggested pairing – Blindfold, White Blend, California, Bin #235

Cornish Game Hen – 27

16 oz Spatchcock roasted semi boneless game hen, whipped porcini Yukon Gold potatoes, Brussels sprout hash, cranberry port pan sauce

Suggested pairing – Erath, "Resplendent", Pinot Noir, Oregon, Bin #402

Short Rib – 36

10 oz Braised boneless beef short rib braissage over wilted arugula, whipped porcini Yukon Gold potatoes, maple roasted baby carrots, Calvados apple demi-glace

Suggested pairing – Alexander Valley Vineyards, Cabernet Sauvignon, California, Bin #470

Squash Souffle – 32

Butternut squash souffle, gruyère cream sauce, roasted purple oven fries, grilled broccolini

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

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.