



HILLBROOK

INN • SPA • RESTAURANT

9/11/20 – 9/17/20

FIRST COURSE

BEET SALAD

Mixed Baby Greens, Candied Pecan, WV Chèvre, Red Wine Vinaigrette

SECOND COURSE

VAUDOVAN CARROT BISQUE

Coconut Foam, Whole Wheat Sourdough Crouton

ENTRÉE

FILET MIGNON

Roast Garlic Whipped Potato, Green Beans, Red Wine Glace

OR

SHRIMP ORECCHIETTE

Spinach Pesto, Pecorino Romano

DESSERT

CHOCOLATE CREMEUX

Salted Caramel, Cocoa Nib Stones

OR

SHEPHERDS WHEY CREAMERY ARTISAN CHEESE

Blueberry Jam, Pickled Mustard Seed, Crostini

Price \$85 per person | Wine Pairing \$75 per person