



HILLBROOK

INN • SPA • RESTAURANT

10.16.20 – 10.22.20

FIRST COURSE

BEET SALAD

Mixed Baby Greens, Candied Pumpkin Seeds, Feta Cheese, Red Wine Vinaigrette

SECOND COURSE

SEMOLINA DUMPLING

Braised Short Rib, Tomato Broth, Pecorino Romano

ENTRÉE

PRIME FILET MIGNON

Caramelized Onion Pommes Puree, Broccolini, Red Wine Jus

OR

SCALLOP GRATIN

Roasted Autumn Vegetables, Garlic Cream

DESSERT

MAPLE PANNA COTTA

Braised Pear, Oat Crumble

OR

SHEPHERDS WHEY CREAMERY ARTISANAL CHEESE

Strawberry Preserves, Crostini

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