

A LA CARTE

APPETIZERS

BEET SALAD 18

lettuce - goat cheese - black truffle

LOBSTER 32

celery - sweet potato

FOIE GRAS TERRINE 22

figs - pecan - port

MAIN COURSE

COD 39

potato mousseline - seasonal vegetables - sherry sauce

FILET MIGNON 46

garden vegetables - fingerling potatoes

SQUAB 44

royal trumpet mushroom - carrot - black truffle sauce

DESSERT

MANGO 12

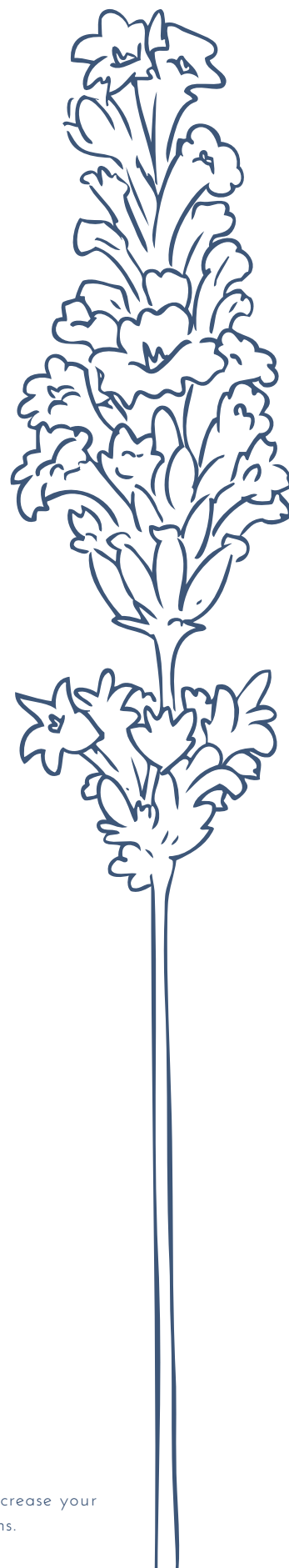
passion fruit

PEAR 12

goat cheese - chestnut - pecan

BELGIAN CHOCOLATE MOUSSE 12

pistachio - strawberries



HILLBROOK
INN • SPA • RESTAURANT

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CHEF'S TASTING MENU

EXECUTIVE CHEF JAN VAN HAUTE

SOUS-CHEF THOMAS O'HARA

SCALLOP CRUDO

ginger - coconut - cilantro - Royal Belgian Osietra caviar

- Champalou Vouvray Sec, 2020, France

MAINE LOBSTER

sweet potato - celery

- Catena Alta Chardonnay, 2017, Argentina

SLOW BRAISED PORK BELLY

glazed eel - dashi - wild mushrooms

- Maison Roche de Bellene, Bourgogne Rouge, 2019, France

VENISON LOIN

sunchokes - cranberries

- La Giaretta Amarone Della Valpolicella, 2017, Italy

MANGO

passion fruit

- Gruet Brut N.V., USA

PEAR

chestnut / goat cheese / pecan

- Furstentum Riesling Blanck, 2017, France

4 COURSE TASTING - \$95

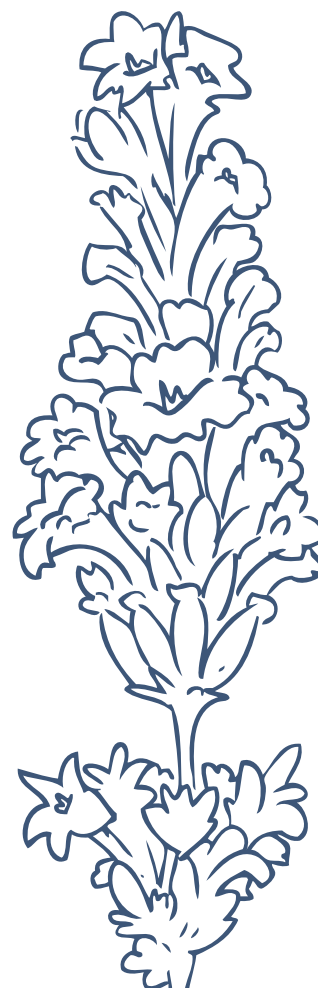
WINE PAIRING - \$65

5 COURSE TASTING - \$115

WINE PAIRING - \$75

6 COURSE TASTING - \$135

WINE PAIRING - \$85



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