

CHEF'S TASTING MENU

EXECUTIVE CHEF JAN VAN HAUTE
SOUS CHEF JORDAN GAINER

ORA SALMON CRUDO

*Kalamansi - Avocado - Cress - Belgian Royal Oscietra Caviar
Merry Edwards - Sauvignon Blanc - Russian River Valley, CA - 2019*

SQUAB

*Truffle Mousseline - Red Wine Reduction
Cristom - Pinot Noir - Willamette Valley, Oregon - 2020*

OXTAIL RAGOUT

*Root Vegetable Puree - Chives
Boxwood Estate - Topiary - Virginia, USA - 2016*

PHEASANT 'A LA BRABANÇONNE'

*Sunchokes - Belgian endives
Château Laplagnotte-Bellevue - Saint Émilion, France - 2018*

ARTISAN CHEESE SELECTION

Gruet Brut - USA - NV

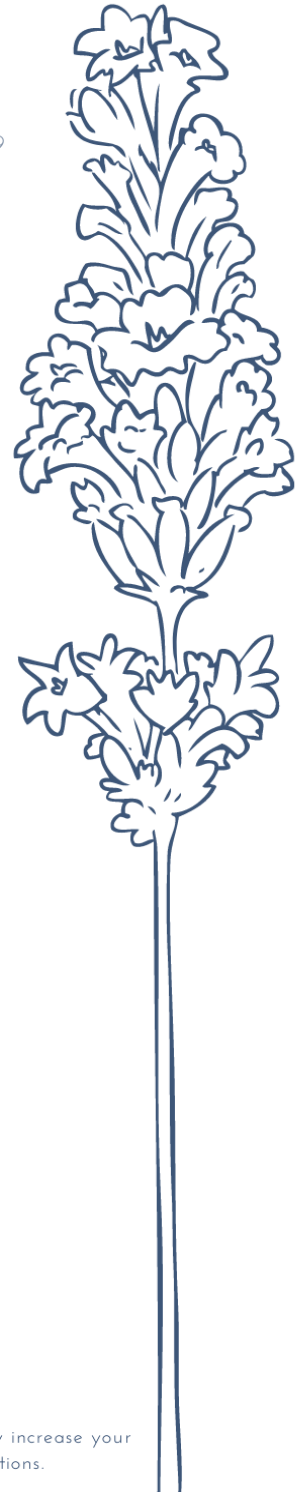
PEAR

*Chestnuts - Goat Cheese - Pecans
"Émotions" La Tour Blanche - Sauternes - France*

4 COURSE TASTING - \$95
WINE PAIRING - \$65

5 COURSE TASTING - \$115
WINE PAIRING - \$75

6 COURSE TASTING - \$135
WINE PAIRING - \$85



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.

À LA CARTE

APPETIZERS

WINTER SALAD 18

Lettuce - fennel - Goat Cheese - Black Truffle Vinaigrette

1/2 DZ OYSTERS 20

Mignonette - Lemon

FOIE GRAS TERRINE 22

Port - Carrots - Blueberries

LOBSTER BISQUE 32

leeks - sweet potatoes

MAIN COURSE

MONKFISH 39

Potato Mousseline - Seasonal Vegetables - White Wine Sauce

BEEF TENDERLOIN 50

Winter vegetables - Fingerling Potatoes - Demi glace

VENISON LOIN 48

Red cabbage - Fingerling Potatoes - Port sauce

PHEASANT 'À LA BRABANÇONNE' 48

Sunchokes - Endive - Sauce Brabançonne

WAGYU A5 20/OZ

VEAL TOMAHAWK 70

Winter Vegetables - Black Truffle Sauce

DESSERT

SELECTION OF 3 ARTISAN CHEESES 18

POACHED PEAR 12

Goat Cheese - Chestnuts - Pecans

BELGIAN CHOCOLATE MOUSSE 12

Pistachios - Strawberries



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