

# À LA CARTE

## APPETIZERS

SPRING SALAD 18

*Lettuce - Asparagus - Heirloom cherry tomato - Goat cheese*

SQUAB 27

*Seasonal vegetables - Port*

FOIE GRAS POELE 28

*Speculoos - Blueberries - Demi-glace*

SMOKED SALMON 32

*Brioche - Crene Fraiche - caviar*

## MAIN COURSE

FISH DU JOUR 39

*Potato Mousseline - Seasonal Vegetables - White wine sauce*

LAMB 55

*Seasonal vegetables - Potato mousseline - Red wine sauce*

VEAL TOMAHAWK 70

*Seasonal Vegetables - Fingertling Potatoes - Demi-glace*

BEEF TENDERLOIN (ROSEDA FARM) 50

*Fingerling potatoes - Seasonal vegetables - Demi-glace*

JAPANESE WAGYU A5. 22 PER OZ

## DESSERT

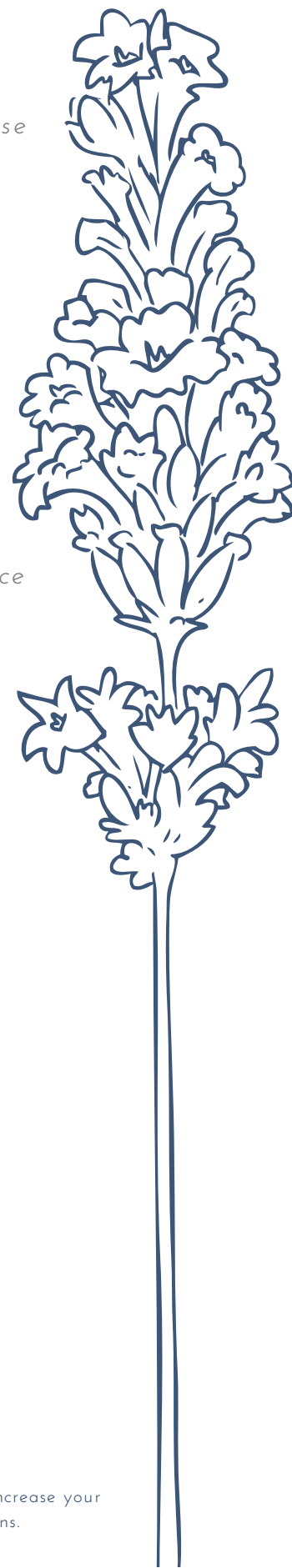
SELECTION OF 3 ARTISAN CHEESES 18

PINEAPPLE 12

*Vanilla gelato - Biscoff*

BELGIAN CHOCOLATE MOUSSE 12

*Berries - Pistachios*



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 JORDAN GAINER

## MAINE LOBSTER

*Bisque - Leek - Poached lobster*

Brochard - Sancerre - France - 2020

## FOIE GRAS POÊLÉ

*Speculoos - Demi-glace - Blueberries*

Smith Woodhouse 20 years Tawny Port - Douro, Portugal

## SQUAB

*Potato mousseline - Red wine reduction*

Cristom - Pinot Noir - Willamette Valley, Oregon - 2020

## LAMB

*Parsnip - Spring vegetables - Port sauce*

Chateau Laplagnotte-Bellevue - Saint Émilion, France - 2019

## ARTISAN CHEESE SELECTION

Gruet Brut - USA - NV

## BELGIAN CHOCOLATE MOUSSE

*Berries - Pistachios*

"Emotions" La Tour Blanche - Sauternes, France - 2019

**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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