

À LA CARTE

APPETIZERS

FALL SALAD 18

Lettuce - Beets - Goat Cheese - Burgundy Truffle

SCALLOPS 32

Celery Root - Carnaroli Rice - Buerre blanc

FOIE GRAS TERRINE 32

Brioche - strawberry - specula's

CAVIAR SERVICE (BELGIAN ROYAL CAVIAR \$ 135 / 1.05 OZ

ALBA WHITE TRUFFLE RISOTTO \$ 75 / 3GR

MAIN COURSE

ICELANDIC COD 44

Potato Mousseline - Leeks - White Wine

WILD EUROPEAN TURBOT 80

Lobster Bisque - Parsnip - Butternut Squash - Caviar

NEW ZEALAND VENISON 70

Salsify - Kohlrabi - Pear - Jus

DUCK FILET

Seasonal Vegetables - Sunchokes - Brandy Sauce

BEEF TENDERLOIN (ROSEDA FARM) 55

Fingerling Potatoes - Seasonal Vegetables - Demi-glace

JAPANESE WAGYU A5 25 / 1 OZ (4 OZ MIN.)

DESSERT

SELECTION OF 3 ARTISAN CHEESES 20

PANNA COTTA 14

White Chocolate - Blood Orange Sorbet - Meringue

BELGIAN CHOCOLATE MOUSSE 14

Berries - Raspberry Coulis - 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

SCALLOPS

Spinach - Maitake Mushroom - Sherry

Louis Moreau - Chardonnay - Burgundy - France - 2020

FOIE GRAS TERRINE

Strawberry - Brioche

Blandy's - Malmsey Madeira - Maderia - Portugal - 2004

DUCK BREAST

Sunchokes - Brandy Sauce

Cristom - Pinot Noir - Willamette Valley - USA - 2019

BEEF TENDERLOIN ROSEDA FARM

Fall Vegetables - Demi Glace

Smith & Hook- Cabernet Sauvignon- Columbia Valley- Washington- 2019

OR A5 JAPANESE WAGYU NY STRIP +\$65 SUPPLEMENT

ARTISAN CHEESE SELECTION

Fattoria Selvapiana - Sangiovese - Chianti Rufina - France - 2019

BELGIAN CHOCOLATE MOUSSE

Berries - Pistachios - Raspberry Coulis

Seghesio Family Vineyards - Zinfandel - Sonoma - California - 2019

ALBA TRUFFLE EXPERIENCE \$90

TABLE SIDE SHAVED ALBA TRUFFLE ADDED TO 3 COURSES

4 COURSE TASTING - \$115
WINE PAIRING - \$69

5 COURSE TASTING - \$135
WINE PAIRING - \$79

6 COURSE TASTING - \$155
WINE PAIRING - \$89

OUR VENDORS: BEEF FROM ROSEDA FARM MD, FARM EGGS HARMONY FARM WV, BREAD FROM BOLIVAR BAKERY WV, FISH FROM BROWNE TRADING MAINE, CHEESE FROM VILLAGE CHEESE WORKS VA, MICROS FROM CEDAR SPRINGS FARM WV, ...



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