

À LA CARTE

APPETIZERS

SPRING SALAD 16

Lettuce - Sunflower - Goat Cheese - Apricot - Dijon

SELECTION OF 3 ARTISAN CHEESES 20

Fruit Mustarda - House Focaccia

BEEF TARTAR* 15

Filet - Cured Yolk - House Crackers

MAIN COURSE

SQUAB 40

Carrot - Cabbage - Foie Gras - Jus

DOVER SOLE 45

Fennel - Tomato - Boullibaisse

POLENTA CAKE 30

White Bean - Red Pepper - Asparagus

BEEF TENDERLOIN (ROSEDA FARM) 55

Fingerling Potatoes - Seasonal Vegetables - Demi-glacé

DESSERT

BUTTERMILK PANNA COTTA 14

Passionfruit - Mango Sorbet - Shortbread

BLACKBERRY 15

Chiffon - White Chocolate - Hazelnut

CHOCOLATE MOUSSE* 15

Pistachio - Raspberry Coulis



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

SCALLOP

Furikake - Rice - Ponzu

Japanese Sake - Eternal Embers Yuho - Junmai - NV

RAVIOLI

Beef - Mirepoix - Demi Glace

Maison Chanzy - Bouzeron - Monopole - Burgundy - France - 2017

BEEF TENDERLOIN

Mushroom - Black Garlic - Radish

Vina Alberdi Labastida - Rioja - 2018

BLACKBERRY

Chiffon - White Chocolate - Hazelnut

Seghesio Family Vineyards - Zinfandel - Sonoma, California - 2019

4 COURSE TASTING - \$95
WINE PAIRING - \$85

OUR VENDORS: BEEF FROM ROSEDA FARM MD, FARM EGGS FROM HARMONY FARM WV, BREAD FROM BOLIVAR BAKERY WV, CHEESE FROM FIREFLY FARM MD, MICROS FROM CEDAR SPRINGS FARM WV



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.