



Mansion Dinner Menu

All dinners served with 4 courses

First Course

Appetizer Trio

Duo of cocktail shrimp "In Love" with traditional sauce, seared beef tenderloin crostini, heirloom tomato & caper bruschetta atop a cucumber chip

Second Course

(choice of)

Lobster Bisque

Tobiko caviar crème fraîche

Spring Greens Salad

Heirloom teardrop tomato, fresh raspberries & blueberries, crispy croutons, sunshine-basil vinaigrette

Vegan Black Bean Soup

Cilantro sour cream

Third Course

(choice of)

The Beef Wellington* - \$76.95

The Whitney Signature Entrée
Barrel cut "Creekstone" beef tenderloin, pastry wrapped with creamed boursin cheese, duxelles of caramelized garlic & shallots, forest mushrooms & truffle oil, served with smashed Yukon gold potatoes & roasted spring vegetables, cognac cream

Suggested Wine: Les Jamelles Cabernet Sauvignon

8oz. Creekstone Filet Mignon* - \$89.95

Cippolini onions, smashed Yukon gold potatoes, grilled marinated asparagus, port wine demi-glace

Suggested Wine: Decoy Cabernet Sauvignon

Chef's Daily Feature - MKT

Add a vanilla-butter poached 5oz lobster tail, served out of the shell - \$20

Shrimp & Scallop Sauté - \$76.95

Gulf Shrimp, Diver scallops, with fresh herbs, chardonnay, sweet butter, over toasted orzo pasta with spring peas

Suggested Wine: Esk Valley Sauvignon Blanc

Black Peppered Salmon with Whitney Hive Honey Glaze* - \$69.95

Seared over cool mint and pea puree with lemon roasted fingerling potatoes

Suggested Wine: Bravium Chardonnay

Roasted Half Chicken - \$59.95

Garlic & herb crusted, pressed and pan roasted, Yukon Gold smashed potatoes, honey roasted heirloom carrots

Suggested Wine: Meiomi Pinot Noir

Herbed Polenta with Patty Pan Ragu^V - \$59.95

Herb infused polenta cakes, topped with pan roasted pattypan squash and baby zucchini, in sun dried tomato sauce

Suggested Wine: Solo Contigo Malbec

Fourth Course

(choice of)

Pastry Chef Eric's "Whim"

Wild Berry Sorbet with Raspberry Puree

Pink Lemonade Torte

- \$25 split entrée charge includes appetizer, first course and plate composition-

Featured Wines

Sparkling & Whites

The Whitney "Celebration" Sparkling Wine, Leelanau Peninsula | \$44

Davis Brnum, Russian River Valley Chardonnay, Sonoma | \$40

Cloudy Bay, Sauvignon Blanc, New Zealand | \$60

Santa Margherita Pinot Grigio, Alto Adige | \$49

Cakebread Chardonnay, Napa | \$95

Reds

Napa Cellars, Merlot, Napa | \$42

'Red Schooner' by Caymus, Malbec, Napa | \$62

Belle Glos "Clark & Telephone, Pinot Noir, Santa Maria Valley | \$68

'Decoy' by Duckhorn Cabernet Sauvignon, Sonoma County | \$58

'Caravan' by Darioush Cabernet Sauvignon, Napa | \$99

Executive Chef *Joseph Klimaszewski*

Please Limit Cell Phone use to the Lobby Areas

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order.

** Please alert your server of any food allergies or dietary restrictions