



Mansion Dinner Menu

All dinners are served with 4 courses

Hors d'Oeuvres Trio

Housemade ratatouille with cucumber chip, shrimp "In Love" with cocktail sauce, seared beef tenderloin on crostini with chimichurri, and Manchego cheese

Second Course

(Choice of)

Traditional New England

Clam Chowder

Chef's selected garnish

Traditional Caesar Salad

Overnight tomato, shaved parmesan, garlic croutons, Caesar dressing

Moroccan Lentil Soup

Chef's selected garnish

Entrée

(Choice of)

***The Whitney Signature Beef Wellington Entrée - \$89**

Center-cut filet with mushroom duxelles and Boursin Gournay cheese wrapped in puff pastry, with smashed yukon gold potatoes, chef's seasonal vegetables, and peppercorn brandy cream sauce

Filet Mignon - \$99

Served with smashed yukon gold potatoes and chef's seasonal vegetables

Seafood Sauté - \$89

Scallops, shrimp, and lobster sautéed with seafood broth, baby spinach, and couscous

Chilean Sea Bass - \$93

Pan-seared sea bass fillet with shrimp and crab risotto, wilted greens, and tomato butter sauce

Roasted Pork "Osso Buco" - \$69

16-ounce pork shank braised in red wine, herbs, and spices, served with smashed yukon gold potatoes and chef's seasonal vegetables

Duet of Chicken - \$66

Herb-roasted Bell & Evan's breast, confit thigh, roasted fingerling potatoes, haricot vert, and natural jus

Cauliflower "Carnival" - \$59

Tri-color cauliflower florets with citrus vinaigrette, served over cauliflower and sun-butter purée, with stewed lentils and wilted greens

Add a vanilla and butter poached 5-ounce lobster tail, served out of shell - \$29

~ A \$39 split entrée charge includes appetizer trio, second course, & plate composition ~

Dessert

Selections will be presented by your server at the conclusion of your entrée course

Featured Wines

Sparkling & White

M. Mawby "The Whitney Celebration" Blanc de Blancs, Leelanau Peninsula | \$45 half bottle | \$75 full bottle
Michele Chiarlo 'Nivole' Moscato d'Asti | \$75
Santa Margherita Pinot Grigio, Alto Adige | \$75

Red

Château Moulinat Bordeaux, France | \$56
Red Schooner Malbec, Argentina | \$130
Duckhorn Cabernet Sauvignon, Napa Valley | \$161

Please Limit Cell Phone use to the Lobby Area

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne 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.