



## Mansion Dinner Menu

All dinners served with 4 courses

### Appetizer

#### Hors d'oeuvres 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

#### Winter Blues Salad

Assorted field greens, shredded carrots, heirloom tomatoes, candied walnuts, dried cranberries, sliced cucumber, black olives, blue cheese, toasted sesame ginger dressing

#### Vegan Black Bean Soup

Cilantro cream

### Entree Course

(choice of)

## The Beef Wellington\* \$89

### 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 roasted garlic mashed potatoes, winter and heirloom vegetables, cognac cream

*Suggested Wine: Les Jamelles Cabernet Sauvignon*

#### 8oz. Creekstone Filet Mignon\* - \$99

Sherried button mushrooms, Whitney scalloped pototes, grilled marinated asparagus, port wine demi-glace

*Suggested Wine: Decoy Cabernet Sauvignon*

#### Seafood Sauté- \$89

Gulf Shrimp, Lobster, Diver scallops, with fresh herbs, chardonnay, sweet butter, over toasted orzo pasta with fresh wilted spinach

*Suggested Wine: Babich Sauvignon Blanc*

#### Pecan Crusted Great Lakes Walleye- \$79

Pan fried with wilted greens, butter, and herbs, Whitney scalloped potatoes, & fried leeks.

*Suggested wine pairing- Decoy by Duckhorn Rose, California*

#### Sea Bass Fillet \* - \$89

Skillet-roasted with zucchini, red onions, fingerling potatoes, blistered tomatoes, green chickpeas, cilantro aioli

*Suggested Wine: Babich Sauvignon Blanc*

#### Braised Pork Osso Bucco - \$69

Roasted in red wine, demi and herbs served with mushroom risotto

*Suggested wine: Benton Lane Pinot Noir*

#### Roasted Half Chicken - \$64

Garlic & herb crusted, pressed, and pan roasted, Herb crusted potatoes, Whitney-Hive honey heirloom carrots, grilled marinated asparagus, & natural sauce with lemon & thyme

*Suggested Wine: Elouan Pinot Noir*

*Add vanilla butter poached 5oz lobster tail, served out of shell- \$29*

#### Roasted Twin Cauliflower Steaks - \$49

Wheat berry white bean blend, garlic, fresh herbs, spinach roasted potatoes, vegetable broth, ghost pepper aioli

### Dessert

Dessert selections will be presented to you by your Signature Server at the conclusion of your entrée course.

- \$29 split entrée charge includes appetizer trio, first course and plate composition -

### Featured Wines

#### Sparkling & Whites

The Whitney "Celebration" Sparkling Wine 375ml, Leelanau Peninsula | \$24

The Whitney "Celebration" Sparkling Wine 750ml, Leelanau Peninsula | \$48

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

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

Duckhorn Cabernet Sauvignon, Napa | \$99

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