



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

Classic Caesar Salad

Crisp Romaine, shredded parmesan
Garlic croutons, Anchovies on request

Vegan Black Bean Soup

Cilantro sour cream

Third Course

(choice of)

The Beef Wellington* - \$79.95

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 - Market Price

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

Shrimp & Scallop Sauté - \$79.95

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

Suggested Wine: Esk Valley Sauvignon Blanc

Faroe Island Salmon* - \$69.95

Pan seared with crispy skin over mushroom & asparagus risotto

Suggested Wine: Bravium Chardonnay

Roasted Half Chicken - \$59.95

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

Whitney-Hive honey roasted heirloom carrots

Suggested Wine: Meiomi Pinot Noir

Vegan Autumn Risotto - \$49.95

Chef's seasonal selection

Suggested Wine: Simi Chardonnay

Fourth Course

(choice of)

Pastry Chef Eric's "Whim"

Our Executive Pastry Chef's seasonal creation

Katherine's Cup of Love

Vanilla scented croissant bread pudding
Chocolate "Lava" and caramel cream
\$1 for each "Cup of Love" donated to Cass Community Social Services

Wild Berry Sorbet with Raspberry Puree

- \$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

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 Paul Tocco

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