

The Mountain Winery Restaurant

2019 Prix Fixe Three-Course Menu

First (select one)

Vadouvan Spiced Cauliflower Bisque
Smoked Trout Roe, Nigella Seed Tuile, Soft Herbs

Butter Lettuce Salad (V, GF)
Green Olives, Red Onion, Feta, Shaved Fennel
Dill Vinaigrette

Dirty Girl Strawberry and Burrata Salad (V, GF)
Baby Head Lettuce, Toasted Pinenuts, Golden Balsamic-Rosemary Vinaigrette

Marinated Mushroom Salad (V, DF)
Chicories, Housemade Levain Croutons, Toasted Pinenuts, Caramelized Pearl Onions, Porcini Puree

Second (select one)

Grilled Chicken
Delicata Squash, Puffed Rice, Sumac Yogurt, Charred Broccolini

Roasted Bavette
Duck Fat Cauliflower, Sauteed Wild Greens, Preserved Lemon, Bordelaise

Salmon
Speck, White Bean Cassoulet, Persillade

Mole Amarillo (V)
Honeynut Squash, Plum Jam, Masa Cake, Basil Crema

Third (select one)

Negroni Creamsicle
Citrus & Vanilla Bean Scented Panna Cotta, Campari-Citrus Gelee, Blood Orange & Grapefruit Supremes

Strawberry Delice
Mascarpone-Orange Mousse, Farmer's Market Strawberries, Berry Meringue Kisses, Vanilla-Almond Genoise Cake

Upside Down Passion Fruit & Raspberry Tart
Raspberry Confit, Raspberry-Lime Sorbet

As of 4/1/2019

Subject to change. Please go the mountainwinery.com/dining for updates.