

Glendeven Inn & Wine Bar[n]
Farm-to-Table dinner

4-course prix fixe menu
saturdays, sundays, mondays

6:00 pm sharp

\$65 pp

12 chairs per night at our farmhouse table

new weekly menu published every Thursday at glendeven.com

reservations required

707-937-0083

All courses sourced from local farmers, ranchers, fishermen & foragers

SAMPLE MENU

amuse bouche

a small gift from the chef's kitchen
roederer brut sparkling on arrival

first course

Inland Farms potato & watercress soup
with Roundman's bacon & crème fraiche
naughty boy vineyards, potter valley, estate, chardonnayp, 2009

second course

white corn polenta
smoked duck sausage, root vegetables & fried sage
shandell's oppenlander vineyard, pinot noir, 2006

entree choices

pan seared Covelo hanger steak
with butternut squash puree, sautéed local chanterelles
& vegetable beignets

meyer family cellars, mendocino county, syrah, 2006

or

hand-cut fresh parpardelle pasta
with heirloom tomato sauce
& a slow poached Glendeven hen's egg
rivino winery, estate, ukiah, sangiovese, 2009

dessert

tart tatin apples
with cinnamon shortbread, salted caramel, & chai tea ice cream
esterlina late-harvest riesling, 2009

wine

\$25 pp wine pairing by course*

all selections are Mendocino county & sourced from Glendeven's Wine Bar[n]

*Each course's wine pour is 3 oz. Additional pours for purchase are welcomed by request

\$0 corkage for a Wine Bar[n] bottle | \$25 corkage for an offsite bottle