

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

menu

January 29, 30, 2012

amuse bouche

a small gift from the chef's kitchen

roederer brut sparkling on arrival

first course

Bellwether farms sheep's milk ricotta & rye gnocchi

local crab, pickled mustard seed, horseradish, braised cabbage

husch vineyards, estate, chardonnay, 2010

second course

dungeness crab salad

pickled apple, preserved lemon, kabosu,
grapefruit-Glendeven egg mousse

elizabeth spencer, mendocino, sauvignon blanc, 2010

entree choices

slow cooked Sonoma county chicken breast

buttermilk-smoked waffle, caramelized celery root,
roasted River Dog beets, vadouvan brown butter

rivino vineyards, estate, sedulous, 2007

– or –

Mendocino mushroom lasagna

handcut pasta, mushroom bolognese

brutocao vineyards, quadriga, 2007

dessert

crabapple gellée

cinnamon ice cream, aerated brioche, hazelnut

meyer family cellars, port, NV

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

Chef: Patrick Meany