

Glendeven Inn

Fall Menu

Tuesdays & Saturdays

6:00 PM

\$65 /\$90 with wine pairing

Amuse Bouche

Tartlet Samplings

A selection of savory tarts, featuring local ingredients at their peak of perfection
Roederer, Brut, Anderson Valley

Salad

Chef's Garden

Toasted almonds, roasted apples in spiced cider vinaigrette
Served with a homemade flaxseed cracker & dressed with Cypress Grove chevre
Claudia Springs Winery, Klindt Vineyards Pinot Gris (2006)

Pasta

Hand Rolled Gnocchi

Roasted butternut squash, toasted pumpkin seeds, in a sage butter sauce
with Cowgirl Creamery Red Hawk Triple Cream Brie
Husch Vineyards Estate, Gewürztraminer (2007)

Intermezzo

Meyer lemon *granita*

Londer Vineyards Pinot Noir hand pressed grapes

Entrée

Fresh Market Fish en Papillote

Wrapped in prosciutto with a lemon thyme beurre blanc, creamed potatoes
& a julienne of seasonal vegetables
Foursight Wines, Anderson Valley, Pinot Noir "Zero New Oak, (2007)

OR

Tenderloin of Beef

Swiss chard, bacon lardons & a rich demi-glace, over a crisp leek-potato cake
Baxter Vineyards, Eaglepoint Ranch, Syrah (2004)

OR

Vegan Moussaka

Roasted Eggplant filled with mushroom duxelles, garden herbs & roasted garlic,
over layered squash with a cashew cream sauce featuring Wild Mendocino mushrooms
Foursight Wines, Anderson Valley, Pinot Noir "Zero New Oak, (2007)

Dessert

Poached Bosc Pears & Ginger Cake

Spiced wine reduction, & spun sugar with Germain-Robin sabayon
Londer Vineyards, Sweet Gewürztraminer

Chefs: Brian & Shennen Morris