

Glendeven Inn & Wine Bar[n]

4-Course Winter Dinner Menu

\$65 / \$90 with wine pairing

6:00 pm Tuesdays & Saturdays

open to the public, 24-hr notice for reservations, 12 seats per night 707-937-0083

Amuse Bouche

Profiteroles

Wild Mendocino dungeness crab folded with saffron crème fraiche, kohlrabi slaw
Roederer, Brut, Anderson Valley

Soup

Cream of Kale with Pancetta

(Vegan option available)

Husch Vineyards, Estate Gewürztraminer (2007)

Pasta

Wild Mushroom & Walnut Ravioli

Artichoke basil pesto

Foursight Wines, Anderson Valley, Pinot Noir "Zero New Oak, (2007)

Intermezzo

Buddha Hand citron & cranberry ice infused with Grand Marnier

Entrée Choices

Fruits Du Mer

Red snapper, scallops, dungeness crab, and prawns, in a white wine butter sauce
over toasted almond risotto & steamed Brussels sprouts

Philips Hill, Toulouse Vineyard, Pinot Noir (2007)

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Braised Beef Roast

In a rich tomato-cabernet broth & tournee of root vegetables
horseradish crème fraiche over creamy Polenta

Meyer Family Syrah, (2004)

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Vegan Moussaka

Roasted eggplant filled with mushroom duxelles, garden herbs & roasted garlic,
over layered squash with a cashew cream sauce featuring wild Mendocino
mushrooms

Philips Hill, Toulouse Vineyard, Pinot Noir (2007)

Dessert

Plum pudding flambé finished with Germain-Robin & port custard

Meyer Family Cellars, Port