



*Chef's Tasting Menu*

**Inn Made Lobster, Shrimp and Scallop Spring Roll, Sweet Mirin  
and Spicy Soy Dipping Sauces**

*Sauvignon Blanc, Patricia Green Cellars, Oregon 2008*

**Inn Smoked Pork Tenderloin, Micro Greens, Caramelized Pear  
and Orange Chutney**

*Gewurtzraminer, Brandborg, Umpqua Valley, Oregon 2006*

**Pan Seared Foie Gras atop Calvados Sautéed Apples, Brioche Toast Points**

*Sauternes, La Chappelle de Lafaurie-Peyraguey, 2004*

**Lobster and Ginger Broth**

**Misty Knoll Duck Two Ways- Seared Breast & Duck Confit, Forbidden and  
Wild Rice, Wilted Spinach, Plum Gastrique**

*Cotes de Tablas, Tablas Creek, Paso Robles 2007*

**Savory Orange Crepe with Toasted Hazelnuts**

*Late Harvest Riesling, Pirramimma, Australia 2004*

*Graham Gill, Executive Chef*

*Dan Pisarczyk, Restaurant Manager/Wine Director*

Eighty Dollars per Person

Wines Paired to Accompany Tasting Menu - Fifty Dollars

