

# 'Prix Fixe Menu'

GLORIA LAGRASSA, HOST

1<sup>st</sup> Course

roasted day boat sea scallop  
olive oil poached cherry tomato & warm uni vinaigrette  
*2008 Palazzone Orviéto Classico Superioré Terre Vineate, Umbria, Italy*

2<sup>nd</sup> Course

wild Alaskan king salmon confit  
artichokes, chanterelle & cranberry beans  
*2008 Joseph Drouhin St. Véran, Mâconnais, Burgundy, France*

3<sup>rd</sup> Course

Colorado lamb tenderloin & leg tandoori  
ricotta gnocchi & summer squash  
*2004 Château Redortier, Beaumes-de-Venise, Côtes du Rhône Villages, France*

Dessert

garden lemon verbena beignet with cassis jam  
local strawberry & lemon verbena milk shake  
*2009 La Spinetta 'Bricco Quaglia' Moscato d'Asti, Asti, Piedmont, Italy*

***Prix Fixe Menu - \$60 per person***

***Wine Tasting - \$30 supplemental per person***

*Prix Fixe is not available in the Tavern*

♥ *Here at the Pluckemin Inn we are committed to ensuring absolute guest satisfaction. In this endeavor, we ask that you inform us of any special dietary requests or health related concerns. It will be our great pleasure to meet your needs and create a meal perfectly suited to your taste.*