



## SAMPLE SEASONAL MENU

*Choose from our a la carte selections or enjoy the chef's daily, multi-course, prix fixe menu for \$59 per person, \$89 with wine flight pairing*

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### starters

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#### Caesar Salad

Organic romaine hearts dressed with creamy garlic dressing, croutons, capers and Parmesan cheese 11  
*Suggested Pairing ~ 2007 Argyle Brut Sparkling Wine, Willamette Valley, Oregon 10*

#### Organic Green Salad

Organic greens tossed with caramelized shallot vinaigrette, fresh apples and aged Gouda cheese 9  
*Suggested Pairing ~ NV Piper-Heidsieck Brut Champagne, France 15*

#### Marinated Jumbo Prawns

Jumbo prawns marinated with honey chili sauce, organic greens and Meyer lemon vinaigrette 13  
*Suggested Pairing ~ 2008 ZIVO Riesling, Willamette Valley, Oregon 10*

#### Wild Mushroom Risotto

Local wild mushrooms folded into creamy risotto with an Asiago cracker and white truffle oil 9  
*Suggested Pairing ~ 2005 Stony Mountain Pinot Noir, Willamette Valley, Oregon 13*

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### soups

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#### Creamy Potato Leek Soup

Garnished with pepper bacon, chili oil and chives 9  
*Suggested Pairing ~ 2008 J. Lohr Chardonnay "Arroyo Seco", Central Coast, California 10*

#### Roasted Tomato Basil Soup

With fresh basil pesto and toasted pine nuts 9  
*Suggested Pairing ~ 2007 Castello Dei Rampolla, Chianti Classico, DOCG, Tuscany, Italy 15*

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entrées

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### Rosemary Rubbed Filet Mignon

Medallions of Filet Mignon with duchess potatoes, grilled spring onions and veal demi-glace 34

*Suggested Pairing ~ 2007 Cuvaision "Mount Veeder", Cabernet, Napa Valley, California 15*

### Crispy Skin Duck Breast

Seared all-natural duck, braised greens, creamy polenta croquette and dried cherry chutney 30

*Suggested Pairing ~ 2006 ZIVO Pinot Noir, Willamette Valley, Oregon 15*

### Fresh Pacific Sea Bass

Local sea bass seared golden brown, with orzo pasta, grilled zucchini and provencal sauce 28

*Suggested Pairing ~ 2007 Matanzas Creek Chardonnay, Sonoma, California, Oregon 13*

### Dungeness Crab Cakes

Fresh, local Dungeness crab and prawn mousse served on a bed of herbed cous cous, peppers and lemon aioli 33

*Suggested Pairing ~ 2009 Hawks View Cellars, Pinot Gris, Willamette Valley, Oregon 11*

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desserts

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### Chocolate Decadence Cake

Flourless chocolate cake covered in Belgian chocolate ganache, butter toffee and Oregon hazelnuts 10

*Suggested Pairing ~ Frangelico Hazelnut Liqueur 10*

### Vanilla Crème Bruleé

Vanilla custard with caramelized sugar, chocolate-dipped strawberry and shortbread cookie 9

*Suggested Pairing ~ 2009 Silvan Ridge Semi-Sparkling Muscat, Willamette Valley, Oregon 10*

### Fresh Gelato or Sorbet

Ask server for flavors of fresh housemade gelato or sorbet 9

*Suggested Pairing ~ Ask Server for pairing of the day*

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*We request a single check & 20% gratuity will be added  
for parties of 5 or more. Special dietary options available upon request.*

*For reservations please call*

*The Stephanie Inn ~ 1.800.633.3466 ~ stephanieinn.com*