



first course

Butternut Squash Risotto

Toasted pine nuts, brown butter and aged balsamic vinegar

Suggested Pairing

2007 J. Lohr Chardonnay, "Arroyo Seco", Central Coast, CA

second course

Tomato Basil Soup

Gorgonzola cream and fresh basil

Suggested Pairing

2006 Podere Ciona, Chianti Classico, Gaiole, Italy

entrée selections

Seared Beef Tenderloin

Duchess potatoes, grilled onions and peppercorn reduction sauce

Suggested Pairing

2006 Franciscan Cabernet, Napa Valley, CA

Cedar Plank Roasted Salmon

Braised fennel, snow peas and béarnaise sauce

Suggested Pairing

2006 Matanzas Creek, Chardonnay, Sonoma, CA

Savory Duck Confit

Spiced lentils, roasted carrots and port soaked sugar plums

Suggested Pairing

2006 Apolloni, Pinot Noir, Willamette Valley, OR

dessert

Meyer Lemon Curd Tart

Wild berry sauce, spiced shortbread and shaved white chocolate

Suggested Pairing

2007 Silvan Ridge, Semi-Sparkling Muscat, Willamette Valley, OR

\$59 per person, gratuity not included

The Stephanie Inn ~ 1.800.633.3466 ~ stephanie-inn.com