



THE INN AT  
ERLOWEST

Inspired Cuisine

## 3 Course ~ Prix Fixe Menu

### 1<sup>st</sup> Course

#### **Braised Heritage Breed Pork Belly**

Cinnamon Brioche, Truffle Celeriac Puree, Roasted Grapes, Butter Braised Turnips  
Chef's Suggested Pairing, Common Roots Last Light IPA

#### **Potato Bisque**

Aged Cheddar Tuile, Roasted Shiitakes, Charred Ramps, Balsamic &  
Herb Pesto  
Chef's Suggested Pairing, Standing Stone Riesling

#### **Spring Mix Salad**

Fried Goat Cheese, Roasted Nuts, Shaved Radish, Citrus Vinaigrette  
Chef's Suggested Pairing, Kendall Jackson Pinot Gris

### 2<sup>nd</sup> Course

#### **Seared Scottish Salmon**

Bacon and White Bean Ragout, Parsnip Puree, Brussel Sprouts  
Chef's Suggested Pairing, Beckmen Vineyards Sauvignon Blanc

#### **Berkshire Pork Tenderloin**

Bacon and Cheddar Croquette, Charred Artichoke, Pork and Leek Cream Reduction  
Chef's Suggested Pairing, Chloe Pinot Noir

#### **Seafood Risotto**

Prawns, Scallops, Mussels, Piquillo Butter, Fresh Take Farms Arugula  
Chef's Suggested Pairing, Stelle Chardonnay

**Executive Chef Adam Padilla**

*\$89 per Couple*

*plus Beverages, Tax and Gratuity*

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. These items may be cooked to guest's specification. Before placing your order, please inform your server of any food allergies.*

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