



Winter In-Room Dining Menu

Starters

<u>Artisan Cheese</u>	Three Piece - 21
Selection of Local and Artisan Cheese, Crostini, Seasonal Jam, Niçoise Olives	Five Piece - 39
<u>Charcuterie</u>	For Two - 22
Saucisson, Terrine, Prosciutto, Smoked Duck, Accoutrements, Crostini	For Four - 39
<u>Vegetarian Split Pea Soup</u>	12
Yukon Gold Potatoes, Bread Crisps	
<u>Secret Recipe Chili</u>	12
It's a Delicious Secret!	
<u>Cauliflower Bisque</u>	12
Roasted Cauliflower, Pickled Grapes, Nuts and Seeds, Pistachio Oil	
<u>Winter Garden Salad</u>	16
Greens, Radicchio, Apples, Candied Pecans, Feta, Cranberries, Creamy Herb Dressing	
<u>Panini</u>	17
Ham, Burrata, Tomato Pesto, Route 11 Potato Chips, Pickle	
<u>Flatbread du Jour</u>	18

Mains

For two, served in a casserole skillet with half a French baguette

<u>Beef Bourguignon</u>	55
Potatoes, Pearl Onions, Red Wine	
<u>Vegetarian Provençale Lentil Stew</u>	48
Lentils, Winter Vegetables, Wild Mushrooms	
<u>Poulet à la Vauclusienne</u>	48
Chicken Thighs, White Wine, Herbs, Carrots, Pearl Onions, Celery, Potatoes	

Desserts

<u>Warm Shenandoah Apple Crisp for Two</u>	25
<u>Half Dozen Fresh-Baked Chocolate Chip Cookies</u>	18

Bottle of Wine

Sommeliers Choice

<u>Choice Red or White Wine</u>	55
<u>Sparkling Rosé</u>	18

Please Note

*** Menu is only available Monday's and Tuesday's for Inn guests ***

*** MUST place your order by, the latest, the Sunday before your reservation ***