



## Winter In-Room Dining Menu

### Starters

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

### Mains

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

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

### Desserts

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

### Bottle of Wine

*Sommeliers Choice*

<u>Choice Red or White Wine</u>	<b>55</b>
<u>Sparkling Rosé</u>	<b>54</b>

### **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 \***