



TASTE OF UTC

3 COURSE PRIX FIXE DINNER MENU - \$52 PER PERSON. WINE & COCKTAIL PAIRING \$28

FIRST COURSE

HARVEST SALAD

MIXED FIELD GREENS, ROASTED BUTTERNUT SQUASH, DRIED CHERRIES, GOAT CHEESE
TOASTED PUMPKIN SEEDS, CHERRY TOMATOES, BALSAMIC VINAIGRETTE.

ROASTED BUTTERNUT SQUASH BISQUE

ROASTED BUTTERNUT SQUASH PUREE, MAPLE AND MINT CRÈME FRAICHE, PISTACHIO CRUMBLE.

SALMON CARPACCIO

FAROE ISLAND SALMON, ROE, SPICY LEMON AIOLI, CRISPY CAPERS
AVOCADO MOUSSE, VINAIGRETTE.

JUMBO LUMP CRAB CAKE

JUMBO LUMP CRAB MEAT, HERB SALAD, REMOULADE SAUCE.

WINE PAIRING: BANSHEE BRUT, WILLAMETTE VALLEY OREGON

ENTREE

PORK SHANK OSSO BUCCO

SLOW BRAISED PORK SHANKS, ROASTED BUTTERNUT SQUASH
MASHED POTATO, PAN JUS, POMEGRANATE.

WINE PAIRING: PADRILLOS PINOT NOIR, MENDOZA ARGENTINA

PACIFIC HALIBUT

PAN SEARED WILD CAUGHT HALIBUT, CARROT PUREE, CORN, BELL PEPPERS
SQUASH & POTATOES, TARRAGON INFUSED BURRE BLANC.

WINE PAIRING: CHATEAU PILET BLANC, BOURDEAUX FRANCE

HUDSON VALLEY DUCK

PAN SEARED HUDSON VALLEY DUCK BREAST, ROASTED PARSNIP PUREE
MAPLE BRANDY BRUSSEL SPROUTS, CANDIED CITRUS ZEST, CHERRY DEMI SAUCE.

WINE PAIRING: WELLAND VALLEY & VALLEY SHIRAZ, BAROSSA AUSTRALIA

BEEF WELLINGTON ADD \$15.00

CENTER CUT FILET MIGNON, PAN SEARED WITH THYME BUTTER, WILD MUSHROOM DUXELLE
PROSCIUTTO, PASTRY, POTATOE PUREE, ROASTED CARROTS, RED WINE DEMI SAUCE.

WINE PAIRING: OLEMA BY AMICI CABERNET SAUVIGNON, SONOMA CA

DESSERT

PROFITEROLE

HOUSE BAKED PATE CHOUX, VANILLA ICE CREAM, CHOCOLATE GANACHE, PISTACHIO CRUMBLE.

CREME BRULEE

BROWN SUGAR AND MAPLE SCENTED CUSTARD, FRESH BERRIES

COCKTAIL PAIRING: ESPRESSO MARTINI