



experience an elegant tasting-style menu at the american audubon dining room,
where delicately portioned dishes invite guests to savor four to five dishes
for a truly delightful culinary journey.

CHEF TASTING MENU

4 COURSE 110 PER PERSON | ADD 30 WINE PAIRING
5 COURSE 125 PER PERSON | ADD 35 WINE PAIRING

HEIRLOOM BEET SALAD gf n

ash-ripened goat cheese, roasted beets, watercress,
pine nuts, olive oil, 20-yr aged sherry vinegar
chenin blanc, pine ridge, california, usa

CIDER-GLAZED PORK BELLY

textures of pear, cranberry gel
viognier, pine ridge, california, usa

ALLEGHENY TROUT ALMONDINE gf n

green beans, marble potatoes, lemon beurre noisette,
red grapes, pickled red onions
chardonnay, wente vineyards, livermore valley, california, usa

BEEF RIBEYE CAP* gf

parsnip purée, pickled pearl onions, heirloom carrots,
sauce bordelaise, bone marrow maître d’ butter
cabernet sauvignon blend, fifty-third winery and vineyard, virginia, usa

HOMESTEAD GOLD BRICK n

chocolate, homestead creamery vanilla ice cream,
gold leaf, golden pecans, bourbon syrup
pedro ximénez sherry, esp

VEGETARIAN TASTING MENU

4 COURSE 65 PER PERSON | ADD 30 WINE PAIRING
5 COURSE 80 PER PERSON | ADD 35 WINE PAIRING

HEIRLOOM BEET SALAD gf n

ash-ripened goat cheese, roasted beets, watercress,
pine nuts, olive oil, 20-yr aged sherry vinegar
vermentino, barboursville vineyards, barboursville, virginia, usa

CAULIFLOWER PANNA COTTA gf n

roasted cauliflower, curried almonds, chives
chardonnay, wente vineyards, livermore valley, california, usa

CREAM OF SUNCHOKE gf n

hazelnut foam, chanterelles, chervil, sunchoke chips
sauvignon blanc, king family, monticello, virginia, usa

MEYER LEMON RICOTTA “LASAGNA” n

sautéed spinach, wild mushrooms,
walnut & sage pesto, 20-yr aged sherry vinegar
cabernet sauvignon blend, fifty-third winery and vineyard, virginia, usa

HOMESTEAD GOLD BRICK n

chocolate, homestead creamery vanilla ice cream,
gold leaf, golden pecans, bourbon syrup
pedro ximénez sherry, esp

Gluten-friendly bread available upon request

gf Gluten-Friendly vg Vegan n Contains Nuts/Peanuts df Dairy-Free

*This item is served raw, undercooked or cooked to order. Consuming raw or undercooked meats / poultry
seafood / shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.

20% service charge for groups of 6 or more will automatically be applied