



TASTE OF UTC

3 COURSE PRIX FIXE DINNER MENU - \$52 PER PERSON. WINE & COCKTAIL PAIRING \$26

FIRST COURSE

HARVEST SALAD

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

BEEF CARPACCIO

THINLY SLICED FILET OF BEEF, BLACK GARLIC AIOLI, WHITE TRUFFLE OIL
SHAVED ONION, FRIED CAPERS, PARMESAN CRISPS, POACHED EGG, BABY ARUGULA.

ROASTED BUTTERNUT SQUASH BISQUE

ROASTED BUTTERNUT SQUASH PUREE, MAPLE AND MINT FOAM, PISTACHIO CRUMBLE.

NEW ORLEANS CRAB CAKE

JUMBO LUMP CRAB MEAT, CHILLED TOMATO AND CUCUMBER SALAD, REMOULADE SAUCE.

WINE PAIRING: BANSHEE BRUT, WILLAMETTE VALLEY, OREGON

ENTREE

DOUBLE BONE PORK CHOP

PAN SEARED COCA CHILI RUBBED DOUBLE BONE PORK LOIN, SWEET POTATO GNOCCHI
SAUTEED SPINACH, CHERRY TOMATOES, FETA CHEESE, BLACKBERRY COMPOTE, BRANDY MAPLE GLAZE.

WINE PAIRING: MAAL BIUTIFUL MALBEC, ARGENTINA

SALMON WELLINGTON

FAROE ISLAND SALMON, SAUTEED BABY SPINACH, WILD MUSHROOMS, PUFF PASTRY
BUTTERNUT SQUASH PUREE, SAUTEED ASPARAGUS, TARRAGON INFUSED BURRE BLANC.

WINE PAIRING: MAISON No 9 ROSE, PROVENCE

HUDSON VALLEY DUCK

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

WINE PAIRING: IRON HORSE CHARDONNAY, RUSSIAN RIVER VALLEY, CA

FILET MIGNON

CENTER CUT FILET, BLACK GARLIC COMPOUND BUTTER
SWEET POTATO APPLE HASH, SAUCE MARCHAND DE VIN.

WINE PAIRING: SAN SIMEON CABERNET, PASO ROBLES, CA

ADDITIONAL OFFERINGS MAIN LOBSTER TAIL 19 | GULF SHRIMP 8

DESSERT

ECLAIR

HOUSE BAKED PATE CHOUX, PUMPKIN FLAVORED PASTRY CREAM
WHITE CHOCOLATE GANACHE, PISTACHIO CRUMBLE.

CREME BRULEE

BROWN SUGAR AND MAPLE SCENTED CHILLED CUSTARD, FRESH BERRIES
SALTED CARAMEL CHANTILY CREME.

COCKTAIL PAIRING: ESPRESSO MARTINI