



### *First Tastes*

***Selection of Three International Cheese & Traditional Garnishes*** 8.00

***Manchester Farms Quail***, Parmesan Polenta, Black Truffle Jus 15.00

***Sourdough Bread Soup***, Maine Lobster, Ginger and Sage 10.00

***House Made Charcuterie Plate***, Pickles and Mustards 11.00

### *Salads*

***Red Oak, Frisée & Tango, Buttermilk, Pickled Garlic, Candied Onion, Brick Dough Nest*** 10.00

***Woodlands Signature Caesar Salad***, Pecorino Crackers, Marinate White Anchovies 8.00

***House Cured Duck Ham***, Leeks, Carrots, Blood Orange, Argumato Olive Oil 11.00

### *From the Sea*

***Dover Sole***, Molten Potato Croquette, Heart of Palm Salad, Ginger & Lemongrass Vinaigrette 29.00

***Pecan-Smoked Halibut***, Butternut Squash, Cipollini Onion, Crushed-Nut Pistou 26.00

***Seared Scallops***, Buckwheat Spätzel, American Caviar, Champagne Sabayon 28.00

### *From the Pastures*

***Beef Two Ways***, Yukon Gold Potato Purée, Local Oyster Mushrooms, Truffled Brown Butter 30.00

***Maple Leaf Farm Duck***, Scallion Griddle Cake, Baby Bok Choy, Aged Soy 29.00

***Barbecued Pork Loin***, Sweet Potato, Ham Braised Collards, Blis Elixir 27.00

***Roasted Venison Loin***, Mustard Greens, Violet-Elysium Glaze 32.00

### *Desserts*

***Milk Chocolate & Peanut Butter Crunch***, Roasted Banana Ice Cream, Pretzels

***Caramel Brioche Bread Pudding***, Dark Chocolate Ice Cream, Caramel Sauce

***Spiced Cheesecake***, Roasted Apple & Dried Fruit Compote

***Tasting of Four Home-Made Sorbets***, Tropical Flavors

***Woodlands' Signature Vanilla Bean Crème Brulee***

***Flavors of a Brownie Sundae in Ice Cream, Banana, Cherry, Caramel, Walnut & Chocolate Fudge***

*All Desserts 8.00*

***Prestige Tasting Menu***

**Farmed-Venison Carpaccio  
Basil 'Pesto,' Sourdough Crouton**

*Chenin Blanc, Millton, 'Te Arai Vineyard,' Gisborne, New Zealand 2007*

*Or*

**Foie Gras Terrine, Dusted Brioche  
Cardamom, Dates, Pine Nuts, Bourbon Glaze**

*Moscato, St. Supery, California 2008*

**Seared Diver Scallop, Buckwheat Spätzel  
American Caviar, Champagne Sabayon**

*Grecanico, Planeta, 'La Segreta,' Sicily, Italy 2007*

**Pecan-Smoked Halibut  
Butternut Squash, Crushed-Nut Pistou**

*Pinot Noir, Eola Hill, Willamette Valley, Oregon 2007*

**Herb Roasted Beef Ribeye  
Potato Purée, Oyster Mushrooms, Truffled Brown Butter**  
*Meritage, Château Gravier-Figeac, St. Emilion, Bordeaux, France 2005*

**White Chocolate Mousse  
Passion & Tropical Fruits**  
*Tokaji Aszú, Royal Tokaji, '5 Puttonyos,' Hungary 2005*

Five Course Chef's Tasting Menu 70  
Five Course Wine Pairing 59

Six Course Chef's Tasting Menu 78  
Six Course Wine Pairing 65

***Vegetable Tasting Menu***

Our Chef will prepare a spontaneous vegetable tasting menu using the finest seasonal ingredients.  
Inquire with your server about tonight's selection.

Five Course Vegetable Tasting Menu 63  
Five Course Wine Pairing 59

***Tasting Menus Available Only To Entire Table***

*\*For parties of six people or more, 20% gratuity will be added to your check  
\*The use of cellular phones is prohibited in the dining room. If you need to use your cellular phone,  
please ask your server to escort you to an appropriate area of the Inn.  
Thank you for your cooperation.*