



# Oak & Grain

at Inn at Pleasant Lake

## Five - Course Tasting Menu

Executive Chef: Bryan Leary

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*

## SOUP & SALAD

Local Seasonal Soup

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Field Greens

Marinated Cucumbers, Pickled Shallots, Roasted Red Pepper  
Summer Carrots, Toasted Almonds, Tzatziki Dressing (GF, V)

## APPETIZER

Bourbon Cured Pork Belly

Beet Jalapeno Slaw, Smoky Corn, Poblano Aioli, IPL BBQ Sauce (GF, DF)

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Burrata

Roast Heirloom Cherry Tomato Peach Jam, Microgreens, Grilled Garlic Ciabatta Aged  
Balsamic, Crushed Pink Peppercorns (V)

## INTERMEZZO

House Sorbet w/ Mint Sea Salt

## ENTRÉE - GRILL

Hanger Steak | *Ginger Chimichurri*

Jurgielewicz Farm Duck Breast | *Blackberry Cabernet Demi*

Salmon | *Smoked Almond Romesco*

Catch of The Day | *Coconut Lemongrass Curry*

--- or ---

## ENTRÉE VEGETARIAN

Stuffed Portobello Mushroom

Maine Grain Farro Fried Rice, Tomato, Edamame, Asparagus, Charred Corn, Moliee  
Gravy(GF, DF, V, VE)

## DESSERT

Almond Orange Grand Marnier Olive Oil Cake

Macerated Berries, Lemon Chantilly, Raspberry Puree (V)

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