



Oak & Grain
at Inn at Pleasant Lake

Five - Course Tasting
Menu

Executive Chef: Bryan Leary

SOUP & SALAD

Local Seasonal Soup

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House Salad

Baby Kale, Peppercorn Caesar Dressing, Lardons
Squash Croutons, Parmesan Tuile, Pickled Onions, Crispy Chickpeas, Apples

APPETIZER

Cider Braised Pork Belly

Bao Buns, Scallions, Apple Kimchi, Tamarind Kewpie

--- or ---

Sweet Potato Porcini Mushroom Gnocchi
Wild Mushrooms, Duck Crackling, Pecorino Cheese
Sherry Reduction, Pea Tendrils

INTERMEZZO

House Sorbet w/Mint Sea Salt

ENTRÉE - GRILL

Petite NY Strip | *Whole Grain Mustard Bordelaise*

Heritage Berkshire Pork Chop | *Chermoula Curry*

Icelandic Cod | *la Rioja Sauce*

Catch of The Day | *Zippy Beurre Blanc*

--- or ---

ENTREE VEGETARIAN

Grilled Celeriac Steak

Butternut Squash Purée, Fennel Salad, Salsa Verde, Annatto Oil

DESSERT

Chocolate Chili Pot De Crème

Puff Pastry Crostini, Lime Crème Fraîche Chantilly, Charred Strawberry Purée

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