



Oak & Grain

at Inn at Pleasant Lake

Five - Course Tasting Menu

Executive Chef: Bryan Leary

*Consumption of under-cooked eggs, fish or meat may increase your risk of food-borne illness. If you have any concerns regarding food allergies, please alert your server prior to ordering. Ask your server which items can be prepared gluten-free.

SOUP & SALAD

Local Seasonal Soup

--- or ---

Apple and Sage

Red and Green Leaf Lettuce, Celery, Bayley Hazen Blue Cheese,
Candied Walnuts, Apple Cider Vinaigrette (GF)

APPETIZER

Bourbon Grilled Pork Belly

Cumin, Beet and Carrot Slaw, Pickled Blueberry, Apple Butter (GF, DF)

--- or ---

*Pastrami Cured Salmon

Pumpernickel Crostini, York Hill Farm Whipped Dill Goat Cheese, Giardiniera Olive Salad,
Quail Egg, Pickled Mustard Seeds

INTERMEZZO

House Sorbet w/ Mint Sea Salt

ENTRÉE - GRILL

*Hanger Steak | *Ginger Chimichurri*

*Salmon | *Piri Piri*

*Catch of the Day | *Citrus Beurre Blanc*

*Duck | *Fig Demi-Glace*

--- or ---

ENTREE - VEGETARIAN

Stuffed Portobello Mushroom

Maine Farro "Fried Rice", Shaved Brussel Sprouts, Winter Squash
Red Cabbage, Edamame, Moilee Sauce (V, DF)

DESSERT

Lemon Curd Brûlée

Gingerbread Biscotti, Vanilla Sugar, Fresh Berries

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