

CALEDONIA ROOM DINNER

WINTER 2017/2018

STARTERS

PAN SEARED DIVER SCALLOP-14 ^{GF}

Tahitian Vanilla Bean Risotto | Huckleberry Chutney | Candied Peanuts | Blis Maple

SUGGESTED WINE PAIRING | LAGUNA

ARTISAN CHEESES-18*

Chefs Selection of 3 Seasonal Cheeses | Fresh Berries | House Crackers | Stone Fruit Mostarda | Candied Nuts

TAILS AND TROTTER PORK BELLY-15 ^{GF}

Nora Mills Sweet Potato Grits | Rainer Cherry Chutney | Spiced Pecans | Blis Barrel Aged Maple

SUGGESTED WINE PAIRING | PIATTELLI MALBEC

CHORIZO EN CROUTE-12

Puff Pastry | Tails & Trotters Chorizo | Sunnyside Up Quail Egg | Chipotle Maple Syrup

SUGGESTED WINE PAIRING | HUNTINGTON, SANTA BARBARA, PINOT NOIR

HONEY ROASTED BRUSSELS SPROUTS-11 ^{GF}

Asher Blue Cheese | Applewood Smoked Bacon Lardoons | Blis Tahitian Vanilla Maple | Salted Almonds

SUGGESTED WINE PAIRING | TALBOTT KALI HART, CABERNET SAUVIGNON

SEASONAL SOUPS

SEAFOOD CHOWDER-11* ^{GF}

Crisp Prosciutto | Chili Oil

SUGGESTED WINE PAIRING | NOVELLUM, CHARDONNAY

SEASONAL SOUP OF THE DAY-11

Chefs Selection Of Seasonal Accompaniments

ARTISAN SALADS

KALE CAESAR SALAD-13

Quail Egg | Sundried Tomato & Olive Tapenade | Brioche | Cas Noir

SUGGESTED WINE PAIRING | MARLBOROUGH ESTATES, SAUVIGNON BLANC

WINTER GREENS-13* ^{GF}

Crumbled Goat Cheese | Crispy Root Vegetables | Salted Almond | Pomegranate Vinaigrette

SUGGESTED WINE PAIRING | PIKES, RIESLING

BEET SALAD-13* ^{GF}

Textures Of Local Beets | Goat Cheese | Baby Arugula | Blood Orange Vinaigrette

SUGGESTED WINE PAIRING | DOMAINE DE PARIS, ROSE

SPINACH SALAD-13*

Asher Blue Cheese Fritters | Roasted Pears | Maple Bacon Vinaigrette | Spiced Pecans

SUGGESTED WINE PAIRING | TALBOTT KALI HART

SEASONAL ENTREES

BUTTERNUT SQUASH TORTELLINI-34*

Roasted Butternut Squash | Rainbow Chard | Fresh Goat Cheese | Salted Almond

SUGGESTED WINE PAIRING | MASO CANALI PINOT GRIGIO

SHRIMP & GRITS-35 ^{GF}

Nora Mills Grits | Butter Poached Ocean Prawns | Pickled Sweet Peppers | Smoked Tomato Butter

SUGGESTED WINE PAIRING | STEPHEN VINCENT MERLOT

PAN SEARED SWORDFISH-37 ^{GF}

Lemon Risotto | Winter "Mirepoix" | Calamari Vermicelli | Gulf Coast Shrimp | Pernod Cream | Micro Dill

SUGGESTED WINE PAIRING | LAGUNA CHARDONNAY

SCOTTISH SALMON-37^{GF}

White Bean Ragout | Brown Butter Kale | Stone Fruit Mostarda | Crispy Prosciutto

SUGGESTED WINE PAIRING | LUNA MERLOT

BUCKHEAD BEEF FILET-40^{GF}

Loaded Twice Baked Potato | Caramelized Brussels Sprouts | Jim Beam Steak Sauce | Crisp Onion

SUGGESTED WINE PAIRING | WILLIAM HILL CABERNET SAUVIGNON

ANDERSON RANCH LAMB-38^{GF}

Roasted Root Vegetables | Smoked Marble Potatoes | Horseradish | Guinness Lamb Jus

SUGGESTED WINE PAIRING | ANCIENT PEAKS CABERNET SAUVIGNON

48HR BRAISED SHORT RIBS-38^{GF}

Butternut Squash Grits | Brown Butter Kale | Huckleberry Chutney | Natural Braising Jus

SUGGESTED WINE PAIRING | CHATEAU JULIEN CABERNET SAUVIGNON

PORK SHANK-38^{GF}

Whipped Sweet Potatoes | Caramelized Brussels Sprouts | Apple Chutney | Smoked Pork Jus

SUGGESTED WINE PAIRING | STEPHEN VINCENT MERLOT

DESSERTS

CHOCOLATE TRUFFLE BEIGNETS-12

Hot Chocolate | Candy Cane Crème Anglaise

GERMAN CHOCOLATE GANACHE CAKE-12

Toasted Coconut | Candied Pecans | German Caramel | Chocolate Ganache

EGGNOG CHEESECAKE-12^{GF}

Cranberry Chutney | Salted Almonds | House-Made Ginger Snaps

GINGERBREAD BRULEE-12

Amaretto Biscotti | Rainier Cherry Chutney | Vanilla Chantilly

CAKE OF THE WEEK-12

Chefs Selection Of Seasonal Local Ingredients

GF- Gluten Free

***-Vegetarian Option**

Caesar Dressing Contains Raw Eggs. Steaks and Seafood Are Cooked To Order And Can Be Served Raw. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.

We Proudly Support Our Local Farmers, Ranchers, Foragers and Distributors. They Make Keeping It Local, Fresh, Seasonal, And Sustainable Possible. We Sincerely Appreciate You, As Our Guest, Helping Us Support This Family and Network of Our Dedicated Partners: Yonah Mountain Winery, Springer Mtn. Farms, Nora Mills Granary, Buckhead Beef, Riverview Farms.

CALEDONIA ORIGIN

The Northern Region Of Great Britain Comprising Present-Day Scotland Was Known By The Romans As Caledonia, After A Local Celtic Tribe, The Caledones. People Of Celtic Origin, Began Migrating Into Northern England From Mainland Europe In Approximately 7,000 BC And Continued Well Into The Time Of Caesar, In The Late First Century BC. Caledones Were Farmers, Cultivating Wheat, Oats And Barley, And Keeping Pigs, Herds Of Cattle, And Flocks Of Sheep And Goats. They Depended On Their Livestock For Food Much More Than They Did Their Crops. They Were Highly Skilled In Working Iron. Armor And Weaponry Took An Evolutional Leap Forward Due To Their Iron Working Abilities. The Celts Were The First Race To Use The Long Sword And Small Shield (A Type Of Buckler Shield) In Europe.



20% GRATUITY WILL BE ADDED TO YOUR BILL*

Executive Chef | Dean Hill