

## Hastings House Dining Room

### Three Course \$105 Menu

#### APPETIZERS

*Summer Tomato and Roasted Garlic Bisque, Gin Crème Fraiche*

*Smoked Albacore Tuna, Cucumber Spaghetti and Savoy Cabbage, Extra Virgin Olive Oil*

*Hastings House Garden Greens and Flowers, David Wood's Goat Cheese, Balsamic Syrup*

*Summer Artisan Tomato Salad, Basil Vinaigrette*

*Peppered Beef Carpaccio, Onion Marmalade, Shaved Reggiano*



#### ENTRÉE

*Grilled Beef Tenderloin Medallions, Swiss Gruyere Potatoes, Pinot Noir Jus*

*Herb Crusted Pacific Halibut, Parmesan Polenta, Basil Pesto*

*Crispy Duck Leg Confit, Roasted Russet Potatoes, Orange Blackberry Reduction*

*Artichoke and Mascarpone Ravioli, Tomato Purée, Reggiano, Basil Pesto*



#### *Northern Divine Caviar*

*12 gr. \$85 30 gr. \$190 50 gr. \$320*

#### DESSERTS

*Trio of Hastings House Sorbets*

*White Chocolate Crème Brûlée, Fresh Berries*

*Dark Belgian Chocolate Pâté, Garden Strawberries*

*Local & International Artisan Cheeses, Crackers*

*In consideration of the other guests, please avoid the use of cell phones in the restaurant*