



THE HERITAGE HOUSE RESORT
MENDOCINO



RESTAURANT & LOUNGE

Farm-to-Fork Cuisine

Goldeneye.

ANDERSON VALLEY

NOVEMBER 15

Mushroom Tasting Menu

Culinary Artistry By Executive Chef Fabrice Dubuc

Wine Pairing Selections by Goldeneye Winemaker Michael Fay

\$105 Per Person



To Begin With....

Wild Mushroom Consommé



Second Course

California Quail

Swiss Chard, Pancetta, Hen Of The Woods



Entrée -Choice Of

Prime Filet Of Beef

Locally Foraged Mushroom Strudel, Broccoli Rabbe,
Yukon Au Gratin, Pinot Noir Essence



Wild Mushroom Barley Risotto

Asparagus, Swiss Chard, White Truffle Oil

Salmon Coulubiác

Mushroom Duxelles, Baby Spinach, Puff Pastry, Ma-
deira Wine Sauce, Braised Belgian Endives, Pea
Shoots

Something Sweet

Candy Caps Brioche Bread Pudding

Salted Caramel & Maple Reduction

Wine Pairing

2012 Migration

Russian River Valley Chardonnay



2011 Goldeneye

Anderson Valley Pinot Noir, *Split Rail Vineyard*



2011 Goldeneye

Anderson Valley Pinot Noir, *Gowan Creek Vineyard*



2011 Goldeneye

Anderson Valley Pinot Noir



2013 Goldeneye

Anderson Valley Gewurztraminer, *Confluence Vine-
yard*

