



soup & salad

SOUP du JOUR

seasonally inspired

SALT ROASTED PERSIMMON

kern farm winter greens, goat cheese, pecan, pomegranate duet

HEIRLOOM BEET

kern farm arugula, goat cheese, citrus, walnut, aged balsamic

appetizer

ELDERBERRY CRAB CAKE

blue crab, remoulade sauce, carrot slaw, lemon

CRISP TEMPLE FARM MUSHROOM

soy reduction, black truffle, rosemary essence, frisée

TOGARASHI SEARED AHI TUNA

avocado mousse, tamari-pineapple coulis, crisp wonton, daikon

LA BELLE FARM'S FOIE GRAS ÉCLAIR

foie gras mousse, cranberry gelée, pear chutney, tarragon

entrée

BRANDT FARM'S BEEF RIBEYE

root vegetable gratin, winter kale, carrot, squash ribbons

MAINE DIVER SCALLOPS

sunchoke ensemble, crisp winter greens, smoked paprika coulis

WILD ALASKAN HALIBUT

butternut squash medley, sage beignets, cauliflower, brown butter

SMOKED PITMAN RANCH DUCK BREAST

black truffle risotto, wilted spinach, mushrooms, cherry demi-glace

dessert

WINTER PEAR & CHOCOLATE BOMBE

chocolate textures, golden hazelnut, pear

PUMPKIN PANNA COTTA

spiced chantilly, pecan crumble, raspberry, sage essence

MARIPOSA COFFEE GANACHE

local coffee ensemble, almond biscotti, salted caramel, winter citrus

Three Course Tasting Menu 80

Sommelier Wine Pairing 60

choice of soup or salad, entrée, dessert

Four Course Tasting Menu 110

Sommelier Wine Pairing 80

choice of soup or salad, appetizer, entrée, dessert

Kindly know, a 20% service charge is added to the bill



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**Please know at times the menu may change due to availability of our fresh local products *There may be risk associated with consuming raw or undercooked eggs, poultry, seafood or animal protein *Common allergens such as gluten, nuts or dairy are present in our restaurant and bar*