

# The Reluctant Panther Inn and Restaurant

Prix Fix Menu  
(Available Monday To Wednesday Only/Changes weekly)

## Appetizers

### **Pheasant and Squash Arancini**

Parsnip Cream, Parmesan

### **Léf Farm Mixed Greens**

Grafton Clothbound Cheddar, Broccoli, Almonds, Butternut Squash  
Thyme Vinaigrette

### **Lobster Bisque**

Bourbon Crème Fraiche, Apples

## Entrees

### **Misty Knoll Chicken Breast**

Parmesan Polenta Cake, Sautéed Wild Mushrooms, Butternut Squash  
Maple Peppercorn Jus

### **Switchback Ale Braised Short Ribs**

Grafton Smoked Cheddar Mashed Potatoes  
Crispy Brussel Sprouts, Pickled Shallot

### **Vegan House Made Beet Fettuccini**

Purple Carrot Puree, Shredded Brussel Sprouts, Almonds, Beets  
Shaved Cauliflower, Organic Olive Oil

### **Seared Halibut**

Spinach Risotto, Leeks, Hazelnuts, Lemon Butter Sauce

## Dessert

### **Chocolate Pyramid**

Cheesecake Center, Brownie, Hazelnut Semifreddo, Caramel Sauce

### **Trio Of House Made Sorbets**

Lemon Shortbread Cookie

\$45 Per Person

Beverages, Tax and Gratuity Not Included



*Executive Chef Sigal Rocklin*

*Consuming raw or undercooked shellfish or animal products may increase your risk of food-borne illness*