



STAGE NECK
INN

SPRING
WINE DINNER

PRESENTED BY:

Shauna Troy
New England Regional Manager

J. LOHR
VINEYARDS & WINES



May 28th, 2026
6:00 pm

\$99.95

plus ME Meals Tax & 20% Service Charge

Amuse Bouche

Fizzy Grapes
spiced crème fraiche, toasted almond crumb, sherry agro dulce,
local micro greens

1st Course

Citrus Butternut Soup
pickled ramps, mozzarella foam, preserved chili
Paperwhite Unoaked Chardonnay, Monterey

2nd Course

Poached Scallops "En Croute"
local scallops poached in chardonnay butter, herbs, & lemon,
chicken chicharrón gremolata, puff pastry
'Arroyo Vista' Chardonnay, Arroyo Seco Monterey

3rd Course

Confit Duck Soubise
mollard duck, spring onion cream sauce, fried leek, duck fat tuille

'South Ridge' Syrah, Paso Robles

4th Course

Cast-Iron Seared Chateaubriand
beef tenderloin seared in tallow, roasted marrow glace, fondant potato, wilted kale
'Los Osos' Merlot, Paso Robles

Dessert Course

Biscoff Tiramisu
Late Harvest Riesling, Arroyo Seco, Monterey

Event subject to booking minimums. Menu subject to change at any time.

