

J. Paul's Dinner Menu

Your chefs are pleased to offer delicious four courses dining at J. Paul's Restaurant. Our menu provides the finest and freshest of locally available ingredients.

We will gladly prepare vegetarian entrees and appreciate learning of any food allergies in advance of your arrival. We love to fulfill special requests, so if there is something that you'd like us to make for you during your stay please let us know!

Cheese and Charcuterie

House-Made Pickle, Preserve, Baguette, Choice of

4/18

Palacios Chorizo

Spain

Creminelli Finocchiana

Oregon

Prosciutto di Parma

Italy

Smoking Goose Gin & Juice Lamb Salami

Indiana

Trois Cochons Duck Foie

NY

Cana de Cabra

Spain, Goat

Saint Andre Triple Cream

France, Cow

12-Month Aged Manchego

Spain, Sheep

Reny Picot American Morbier

Michigan, Cow

Cypress Grove Humboldt Fog Goat Cheese

CA, Goat

Small Plates

Tomato Basil Bisque 7

Mini grilled cheese sammie

Smoked Duck 12

Cherry reduction, daikon, toast. Pair with Lyric Pinot Noir

Rainbow Radish 9

Cultured butter, sea salt, microgreen, baguette. Pair with Bosque Sauvignon

Olive + Almond 7

Cuquillo, Gordal, Manzanilla, Cornicabra. Pair with Lustau Manzanilla Sherry

Heirloom Greens 9

Brown butter crouton, lemon mustard vinaigrette, Pecorino

Artichoke 12

Mirepoix, saffron roille, crostini. Pair with ETZ Gruner Veltliner

Truffle Fries 10

Garlic aioli, Reggiano. Pair with Founders Trifecta

Candy Cane Beets 9

Goats cheese, greens, macadamia, balsamic vinaigrette

Tuna Poke 14

Avocado, macadamia, wonton chip. Pair with Boniface Brut

Crab Cake 14

Remoulade. Pair with Pral Chardonnay

Risotto 10

Butternut squash, brown butter, Pecorino. Pair with White Knight Viognier

Large Plates

Roasted Chicken 19

Spaetzle, mushroom, spinach, truffle cream. Pair with Cantates Roussanne

Local Pork Chop 25

Bacon mashed potato, squash, apple gastrique, maple drizzle

Dry Aged Flat Iron Steak 30

Roasted fingerling, maitake mushroom. Pair with Orin Swift Red Blend

Free Range Rack of Lamb 34

Buttermilk mashed potato, crispy brussels sprouts. Pair with Qupe Syrah

Grass Fed Beef Burger 12

Greens, garlic aioli, tomato jam, pickled onion, fries

Tagliatelle 19

Spinach, garden tomato, mushroom, garlic, Pecorino

Tiger Shrimp 22

Spicy Thai Rice, asparagus, ginger, baby bok choy, carrot. Pair Jazz Riesling

Local Trout 24

Red potato, lemon Buerre Blanc, asparagus. Pair Cedres Vermentino

Dessert

Dark Chocolate+Vanilla Bean Creme Brulee 8

Lemon Verbena Cheesecake 8

Carrot Cake 8

Passion Fruit Sorbet 6

Amaretto Gelato 7

Ask about our dessert wines, after dinner spirits and flights!