

Dine Around Roast

To Start

Roasted Island Squash Soup
Pumpkin Seed Pistou & Maple Cumin Crème Fraîche

Entrée

Prime Rib Roast Beef
Caramelized Shallot & Red Wine Jus

Dutchess Potatoes

Yorkshire Pudding

Glazed Carrots

Pair with a glass of Mt. Boucherie Reserve Syrah $13

Dessert

Chef's Selection of Our Signature Pastries
Lemon Craberry Pavlova
Vanilla Cream Profiterole with Chai Caramel
Peppermint Belgian Chocolate Petit Four

$65

The Pendray Tea House proudly supports the EcoDine by LivClean Forestry Initiative with an optional $0.75 contribution per dinner added to your bill to help preserve forests and wildlife habitat. Please let your server know if you wish to opt out.