



## **OPTION 1**

### **FIRST COURSE**

choice of:

**MESCLUN GREEN SALAD**  
SHALLOT VINAIGRETTE AND FRESH GARDEN HERBS

**COMPRESSED WATERMELON**  
HEIRLOOM TOMATOES/LIME VINAIGRETTE/CORIANDER

### **MAIN COURSE**

choice of:

**HOUSEMADE RICOTTA GNOCCHI**  
SAUTEED BABY SPINACH, SMOKED TOMATO BUTTER, TOASTED PIGNOLI

**ROAST FREE-RANGE SNOWDANCE FARM CHICKEN**  
THUMBALINA CARROTS, FENNEL CONFIT, CORIANDER JUS

**PAN SEARED RAINBOW TROUT**  
CELERY ROOT PUREE, ROASTED PARSNIPS, VIDALIA ONION FUMET

**WOOD GRILLED SIRLOIN STEAK**  
ROASTED CHIOGGIA BEETS, BUTTER-BRAISED LEEKS, VEAL DEMI GLACE

### **DESSERT**

choice of:

**BITTERSWEET CHOCOLATE GANACHE CAKE**  
FRESH WHIPPED CREAM

**BUTTERMILK PANNA COTTA**  
FRESH LOCAL BERRIES, RHUBARB SYRUP

*\$48 per person, exclusive of beverages, tax and service  
Based upon a minimum guarantee of 12 guests (maximum guests :32)  
Menu subject to change with market availability.*



## OPTION 2

### FIRST COURSE

choice of:

**CUCUMBER + ALMOND GAZPACHO**  
SEEDLESS GRAPES, WATERMELON

**BABY ARUGULA+ PEACH SALAD**  
CHEVRE, TOASTED PISTACHIOS, RED ONION

### MAIN COURSE

choice of:

**HUDSON VALLEY FARMER'S VEGETABLE PLATE**  
QUINOA, SUMMER SQUASH, CARROTS, KOREAN RADISH, BEETS, TUSCAN KALE

**ROAST FREE-RANGE SNOWDANCE FARM CHICKEN**  
ROASTED BABY CARROT PUREE, RSK FARM WAX BEANS, CORIANDER JUS

**OVEN ROASTED WILD STRIPED BASS**  
VEGETABLES A LA GRECQUE, NEW POTATOES, CELERY LEAVES, VER JUS

**SLOW BRAISED BEEF SHORT RIBS**  
ROASTED BLACK SALSIFY, PLUM TOMATO CONFIT, TRUFFLED BORDELAISE

### DESSERT

choice of:

**BUTTERMILK PANNA COTTA**  
LOCAL BERRIES, RHUBARB SYRUP

**BITTERSWEET CHOCOLATE GANACHE CAKE**  
FRESH WHIPPED CREAM

**WARM PEACH TART TATIN**  
HOUSEMADE VANILLA ICE CREAM

*\$52 per person, exclusive of beverages, tax and service  
Based upon a minimum guarantee of 12 guests (maximum guests :32)*



**OPTION 3**

**FIRST COURSE**

choice of:

**BABY ARUGULA AND NEW YORK PEACH SALAD**  
LOCAL CHEVRE, RED ONION, TOASTED PISTACHIOS

**MIDDLE COURSE**

**HANDMADE KENNEBEC POTATO GNOCCHI**  
PAN ROASTED WILD MUSHROOMS, TOASTED HOUSEMADE RICOTTA, ROSEMARY

**MAIN COURSE**

choice of:

**HUDSON VALLEY FARMERS VEGETABLES**  
QUINOA, GRILLED SUMMER VEGETABLES, TOFU

**ROAST FREE-RANGE SNOWDANCE FARM CHICKEN**  
SUGAR SNAP PEAS, ROASTED TOMATOES, CORIANDER JUS

**OLIVE OIL POACHED HALIBUT**

CALAMATA OLIVE TAPENADE, ROASTED CAROLA POTATOES, BRAISED LEEKS

**SLOW BRAISED BEEF SHORT RIBS**

ROASTED BLACK SALSIFY, PLUM TOMATO CONFIT, TRUFFLED BORDELAISE

**DESSERT**

choice of:

**WARM CHERRY + ALMOND CAKE**  
AMARETTO, CRÈME FRAICHE

**BITTERSWEET FLOURLESS CHOCOLATE CAKE**  
FRESH WHIPPED CREAM

**SELECTION OF HOUSEMADE ICE CREAMS**

*\$60 per person, exclusive of beverages, tax and service  
Menu subject to change with market availability.*