



OPTION ONE

FIRST COURSE

choice of:

MESCLUN GREEN SALAD
SHALLOT VINAIGRETTE AND FRESH GARDEN HERBS

ROASTED BUTTERNUT SQUASH SOUP
CRÈME FRAICHE, AGED BALSAMIC REDUCTION

MAIN COURSE

choice of:

HUDSON VALLEY FARMER'S VEGETABLE PLATE
ROASTED WINTER SQUASHES, QUINOA, SPINACH, ROASTED CIPOLLINI ONIONS, TOFU

ROAST FREE-RANGE SNOWDANCE FARM CHICKEN
PAN ROASTED BRUSSELS SPROUTS, ROASTED TOMATOES, CARDAMOM JUS

PAN SEARED RAINBOW TROUT
CELERY ROOT PUREE, SMOKED SAVOY CABBAGE, MUSTARD FUMET

WOOD GRILLED SIRLOIN STEAK
ROASTED PARSNIPS, PLUM TOMATO CONFIT, TRUFFLED BORDELAISE

DESSERT

choice of:

BITTERSWEET FLOURLESS CHOCOLATE CAKE
FRESH WHIPPED CREAM

BUTTERMILK PANNA COTTA
POACHED ANJOU PEAR, RED WINE SYRUP

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



OPTION TWO

FIRST COURSE

choice of:

MESCLUN GREEN SALAD

SHALLOT VINAIGRETTE AND FRESH GARDEN HERBS

ROASTED BUTTERNUT SQUASH SOUP

AGED BALSAMIC REDUCTION, CRÈME FRAICHE

CARAMELIZED VIDALIA ONION TART

SHERMAN HILL CHEVRE, PUFF PASTRY, FRESH THYME

MAIN COURSE

choice of:

HUDSON VALLEY FARMER'S VEGETABLE PLATE

ROASTED WINTER SQUASHES, QUINOA, SPINACH, BRAISED LEEKS, CIPOLLINI ONIONS, TOFU

ROAST FREE-RANGE SNOWDANCE FARM CHICKEN

PAN ROASTED BRUSSELS SPROUTS, ROASTED TOMATOES, CORIANDER JUS

OVEN ROASTED FRESH ATLANTIC COD

BRANDADE, PLUM TOMATO CONFIT, CHIVE GREMOLATA

SLOW BRAISED BEEF SHORT RIBS

ROASTED BLACK SALSIFY, TRUFFLED BORDELAISE

DESSERT

choice of:

BUTTERMILK PANNA COTTA

POACHED PEAR, RED WINE SYRUP

BITTERSWEET CHOCOLATE GANACHE CAKE

FRESH WHIPPED CREAM

HONEYCRISP APPLE TART TATIN WITH HOMEMADE MINT ICE CREAM

*\$52 per person, exclusive of beverages, tax and service
Based upon a minimum guarantee of 12 guests. Menu subject to change with market availability.*



OPTION THREE

FIRST COURSE

**ENDIVE, FRISEE AND BOSCH PEAR SALAD
TOASTED WALNUTS, CRUMBLD DANISH BLEU CHEESE**

MIDDLE COURSE

**HOUSEMADE POTATO + GOAT CHEESE GNOCCHI
ROASTED LOCAL BEETS, CRISPY PARSNIPS, CHEVRE CREME**

MAIN COURSE

choice of:

**HUDSON VALLEY FARMER'S VEGETABLE PLATE
ROASTED WINTER SQUASHES, QUINOA, SPINACH, BRAISED LEEKS, CIPOLLINI ONIONS, TOFU**

**ROAST FREE-RANGE SNOWDANCE FARM CHICKEN
PAN ROASTED BRUSSELS SPROUTS, ROASTED TOMATOES, CORIANDER JUS**

**CARAMELIZED JUMBO SEA SCALLOPS
PAN ROASTED OYSTER MUSHROOMS, CELERY ROOT, WHITE TRUFFLE OIL**

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

DESSERT

choice of:

**HONEYCRISP APPLE TART TATIN
HOMEMADE MINT ICE CREAM**

**BITTERSWEET FLOURLESS CHOCOLATE CAKE
FRESH WHIPPED CREAM**

**STEAMED PUMPKIN 'PUDDING'
FRESH WHIPPED CREAM, DARK RUM CARAMEL**

*\$60 per person, exclusive of beverages, tax and service
Based upon a minimum guarantee of 12 guests. Menu subject to change with market availability.*

