



OPTION ONE

FIRST COURSE

choice of:

FRISÉE, ENDIVE AND BLEU CHEESE SALAD
CANDIED WALNUTS, ANJOU PEARS

ROASTED BUTTERNUT SQUASH SOUP
CORIANDER AND AGED BALSAMIC REDUCTION

MAIN COURSE

choice of:

WILD MUSHROOM RISOTTO
PAN ROASTED WILD MUSHROOMS, PECORINO ROMANO, WHITE TRUFFLE OIL

ROAST FREE-RANGE ORGANIC CHICKEN
BABY CARROT PUREE, CARAMELIZED FENNEL, CARDAMOM JUS

PAN SEARED RAINBOW TROUT
CELERY ROOT PUREE, CHARRED TOMATO, VIDALIA ONION FUMET

WOOD GRILLED SIRLOIN STEAK
MASHED POTATOES, SAUTEED BABY SPINACH, BORDELAISE

DESSERT

choice of:

BITTERSWEET CHOCOLATE GANACHE CAKE
FRESH WHIPPED CREAM

BUTTERMILK PANNA COTTA
POACHED PEAR, RED WINE SYRUP

*\$48 per person, exclusive of beverages, tax and service
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

CRÈME FRAICHE

CARAMELIZED VIDALIA ONION TART

SHERMAN HILL CHEVRE, PUFF PASTRY, GARDEN THYME

MAIN COURSE

choice of:

HOUSEMADE WILD MUSHROOM 'FAZZOLETTI' PASTA

PAN ROASTED WILD MUSHROOMS, HOMEMADE RICOTTA, WHITE TRUFFLE OIL

ROAST FREE-RANGE ORGANIC CHICKEN

BABY CARROT PUREE, HARICOT VERT, CARDAMOM JUS

OVEN ROASTED FRESH ATLANTIC COD

BRANDADE, SLOW ROASTED ROMA TOMATOES, CHIVE GREMOLATA

SLOW BRAISED BEEF SHORT RIBS

ROASTED BLACK SALSIFY, PLUM TOMATO CONFIT, TRUFFLED BORDELAISE

DESSERT

choice of:

BUTTERMILK PANNA COTTA

FRESH BERRIES

BITTERSWEET CHOCOLATE GANACHE CAKE

CHOCOLATE BUTTERCREAM

WARM HONEYCRISP APPLE TART TATIN

HOUSEMADE VANILLA ICE CREAM

\$52 per person, exclusive of beverages, tax + service



OPTION THREE

FIRST COURSE

FRISÉE, ENDIVE AND BLEU CHEESE SALAD
CANDIED WALNUTS, ANJOU PEARS

MIDDLE COURSE

HANDMADE KENNEBEC POTATO GNOCCHI
ORGANIC RAINBOW SWISS CHARD, TOASTED PINENUTS, GOAT CHEESE CREME

MAIN COURSE

choice of:

HUDSON VALLEY FARMERS ORGANIC VEGETABLES
ORGANIC QUINOA, AUTUMN SQUASHES, SOY, LOCAL BEETS, SPINACH

ROAST HUDSON VALLEY DUCK
ORGANIC FRENCH LENTILS, CIPOLLINI ONIONS, BLACK MISSION FIG

PAN SEARED JUMBO SEA SCALLOPS
WILD MUSHROOM FRICASSEE, ROASTED FENNEL

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

DESSERT

choice of:

WARM HONEYCRISP APPLE TART TATIN
HOMEMADE CINNAMON RAISIN ICE CREAM

BITTERSWEET CHOCOLATE CAKE
CARAMEL INFUSED WHIPPED CREAM

STEAMED PUMPKIN PUDDING
DARK RUM CARAMEL, WHIPPED CREAM

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