



OPTION ONE

FIRST COURSE

choice of:

**MESCLUN GREEN SALAD
SHALLOT VINAIGRETTE**

**ROASTED BEET AND CELERY ROOT SOUP
GOAT CHEESE SPUMA, WHITE TRUFFLE OIL**

MAIN COURSE

choice of:

**WILD MUSHROOM RISOTTO
PARMESAN AND WHITE TRUFFLE OIL**

**ROAST FREE-RANGE SNOWDANCE FARM CHICKEN
ENGLISH SPRING PEAS, PEASHOOTS, CIPOLLINI ONIONS, SAGE BROWN BUTTER**

**PAN SEARED RAINBOW TROUT 'AMANDINE'
HARICOT VERT, TOASTED ALMONDS, BEURRE NOISSETTE**

**WOOD GRILLED SIRLOIN STEAK
SAUTEED KALE, BUTTER BRAISED LEEKS, TRUFFLED BORDELAISE**

DESSERT

choice of:

**GOATCHEESE CHEESECAKE
MACERATED FRESH BLACKBERRIES**

CINNAMON FLAN

*\$48 per person, exclusive of beverages, tax and service
Based upon a minimum guarantee of 12 guests (maximum of 34 guests)
Menu subject to change with market availability.*



OPTION TWO

FIRST COURSE

choice of:

GREEN AND WHITE ASPARAGUS SALAD
LEMONADE EMULSION AND GARDEN MINT

FLAGEOULET BEAN AND ESCAROLE SOUP
HOUSEMADE GARLIC SAUSAGE, HEARTY CHICKEN BROTH

MAIN COURSE

choice of:

ROAST FREE-RANGE SNOWDANCE FARM CHICKEN
ENGLISH PEAS, CIPOLLINI ONIONS, SAGE BROWN BUTTER

HUDSON VALLEY FARMER'S ORGANIC VEGETABLE PLATE
ROASTED SPRING VEGETABLES, GRILLED PORTOBELLO, QUINOA, TOFU

OLIVE OIL POACHED HALIBUT
BABY SPINACH, BUTTER-BRAISED WILD LEEKS, GREMOLATA

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

DESSERT

choice of:

BITTERSWEET CHOCOLATE GANACHE CAKE
FRESH CHOCOLATE BUTTERCREAM

BUTTERMILK PANNA COTTA
MUDDLED STRAWBERRIES

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



OPTION THREE

FIRST COURSE

WHITE AND GREEN ASPARAGUS SALAD
LEMONADE EMULSION, GARDEN MINT

MIDDLE COURSE

HOUSEMADE GOAT CHEESE GNOCCHI
ROASTED LOCAL BEETS, TOASTED PINENUTS, GOAT CHEESE CREME

MAIN COURSE

choice of:

HUDSON VALLEY FARMER'S VEGETABLE PLATE
ROASTED SPRING VEGETABLES, QUINOA, SPINACH, BRAISED LEEKS, CIPOLLINIS, TOFU

ROAST FREE-RANGE SNOWDANCE FARM CHICKEN
FRESH ENGLISH PEAS, ROASTED TOMATOES, SAGE BROWN BUTTER

CARAMELIZED JUMBO SEA SCALLOPS
PAN ROASTED OYSTER MUSHROOMS, FENNEL CONFIT, WHITE TRUFFLE OIL

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

DESSERT

choice of:

CLEMENTINE + ALMOND CAKE
WHIPPED CREAM + CANDIED KUMQUATS

BITTERSWEET CHOCOLATE GANACHE CAKE
CHOCOLATE BUTTERCREAM

HOUSEMADE ICE CREAMS (FAMILY STYLE FOR THE WHOLE PARTY)

*\$60 per person, exclusive of beverages, tax and service
Based upon a minimum guarantee of 12 guests (maximum 34 guests)
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