



OPTION 1

FIRST COURSE

choice of:

MESCLUN GREEN SALAD
SHALLOT VINAIGRETTE AND FRESH GARDEN HERBS

WATERMELON GAZPACHO
SEEDLESS GRAPES, CUCUMBERS, ALMONDS

MAIN COURSE

choice of:

HOUSEMADE RICOTTA GNUDI
FRESH TOMATO PUREE, TOASTED PIGNOLI, PECORINO ROMANO

ROAST FREE-RANGE SNOWDANCE FARM CHICKEN
RAINBOW SWISS CHARD, FENNEL PUREE, CARDAMOM JUS

PAN SEARED RAINBOW TROUT
RSK FARM WAX BEANS, COMPRESSED WATERMELON, LIME, CORIANDER

WOOD GRILLED HANGER STEAK 'FRITES'
BALSAMIC ONION JAM, KENNEBEC FRENCH FRIES

DESSERT

choice of:

BITTERSWEET CHOCOLATE PUDDING
FRESH WHIPPED CREAM, CARAMEL, CANDIED ORANGE PEEL

BUTTERMILK PANNA COTTA
FRESH LOCAL BERRIES, WILDFLOWER HONEY

*\$50 per person, exclusive of beverages, tax and service
12 guest minimum, 18 guest maximum
Menu subject to change with market availability.*



OPTION TWO

FIRST COURSE

choice of:

SWEET CORN CHOWDER
HEIRLOOM POTATOES, CREAM, BACON

RSK FARM ARUGULA SALAD
CHEVRE, TOASTED PISTACHIOS, NEW YORK PEACHES

MAIN COURSE

choice of:

WILD MUSHROOM RISOTTO
PECORNINO ROMANO, TRUFFLE OIL

ROAST FREE-RANGE SNOWDANCE FARM CHICKEN
SOUBISE, ITALIAN BROAD BEANS, CORIANDER JUS

OVEN ROASTED ARCTIC CHAR
FENNEL CONFIT, CHIOGGA BEETS, CELERY LEAVES

SLOW BRAISED BEEF SHORT RIBS
ROASTED PARSNIPS, PLUM TOMATO CONFIT, TRUFFLED BORDELAISE

DESSERT

choice of:

GOATS MILK CHEESECAKE
PISTACHIO CRUMBLES, WHIPPED CREAM + BERRIES

FRUITION CHOCOLATE PUDDING
CARAMEL, WHIPPED CREAM + CANDIED ORANGE RIND

WARM BERRY COBBLER
HOUSEMADE VANILLA MALT ICE CREAM

*\$58 per person, exclusive of beverages, tax and service
12 guest minimum, 18 guest maximum
Menu subject to change with market availability.*



**OPTION 3
(FOUR COURSES)**

FIRST COURSE

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

MIDDLE COURSE

HANDMADE RICOTTA GNUDI
FRESH TOMATO PUREE, TOASTED PIGNOLI, PARMESAN

MAIN COURSE

choice of:

CATSKILLS FARMERS' VEGETABLE + GRAIN PLATE
KALE, THUMBALINA CARROTS, BEETS, QUINOA + CORN, WHEATBERRIES, TURNIPS

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

OVEN ROASTED ATLANTIC HALIBUT
DAVENPORT FARM CORN 'CHOWDER', ROASTED SUNGOLD TOMATOES

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

DESSERT

choice of:

WARM BERRY COBBLER
FRESH WHIPPED CREAM

BITTERSWEET CHOCOLATE PUDDING
FRESH WHIPPED CREAM, CARAMEL, CANDIED ORANGE PEEL

SELECTION OF HOUSEMADE ICE CREAMS

*\$65 per person, exclusive of beverages, tax and service
12 guest minimum, 18 guest maximum
Menu subject to change with market availability.*