

Winter Dining Menu

Starters

Soup De Jour

Asian Salad

Crunchy Bok Choy, Cabbage and Bell Pepper Slaw in Kimchi-Ginger Dressing with Grilled Shrimp 13 GF DF

Baby Spinach Salad

Fresh Strawberries, Honey Goat Cheese, Candied Walnuts and Sherry Vinaigrette 13 GF

Chicken Liver Paté

Toasted Baguette, Whole Grain Mustard, Cornichon Pickles and Fig Jam 12

Hudson Valley Foie Gras

Four Ounces of Pan-Seared Grade A Foie Gras with Sourdough Toast, House Raspberry Jam, Cracked Black Pepper and Lemon Zest 25

Entrees

Pan-Seared Corvina Seabass GF

Sautéed Mushrooms, Leeks, Heirloom Tomatoes, and Sautéed Spinach with Creamy Basil Sauce 20

Grilled Wild Boar Chops

Mustard Fingerling Potatoes, Crispy Garlic Brussels and Pomegranate Molasses-Infused Jus 24
GF (DF upon request)

Pan-Seared USDA Choice Angus Beef Filet

Buttermilk-Garlic Whipped Potatoes,
Lemon-Buttered Asparagus and Hollandaise
Sauce 26 GF

Potato Gnocchi Pasta

Italian Sausage "Bolognese", Broccoli, Oregano
Brown Butter Breadcrumbs and Grated Parmesan 18

Dinner Entrées Include Complimentary Housemade
Bread with Whipped Butter

Pasta & Entrées include choice of Soup or Garden Salad

All salads are gluten free (GF) unless otherwise indicated

+ add chicken breast or Tuna/ 5 shrimp or Mahi/ 6 4oz Filet Mignon /11