

May Sample Menu

APPETIZERS:

Artichoke fritto, brown butter miso aioli
Spring salad; chicories, blood orange, anchovy vin, capers, pistachio
Caramelized leek and creamy white bean dip, seasonal crudites
Pickled beet carpaccio, blue cheese salad, mint, basil
Ahi tuna crudo, chili oil, citrus, shaved radish, fried shallot
Chilled pea soup, salted yogurt, mint, tarragon, pea shoots

SIDES:

Shaved carrot salad, sumac vinaigrette, feta, dates, walnuts
Crisp lettuces, homemade caesar, seed crumble, lots of parm
Flowering cauliflower, warm vinaigrette, fried capers, currants
Crispy paprika potatoes, caramelized leeks aioli
Leek vinaigrette, dates, hazelnuts, whole grain mustard

ENTREES:

Roasted pork tenderloin, smoked honey, parsnip puree
Seared strip steak, green sauce (ramps and spring herbs), pickled chili
Roast chicken breast, carrot romesco, garlic chips
Steelhead trout filet, fennel & horseradish remoulade, dill
Seared duck breast, mustard crema, raspberry compote
Branzino, salsa verde, crispy shallots
Dad's chicken marsala; caramelized mushrooms, marsala glaze, parsley, lemon

DESSERTS (Please select 1):

Coconut panna cotta, rhubarb jam, ginger crumble
Fudgy chocolate tart, whipped creme fraiche
Mini pavlova, whipped cream, berries
Blood orange tart, cornmeal shortbread tart
Chocolate budino, salted bourbon caramel, berries

* Everything that can be sourced locally and organically is. Common sources for my menus are MX Morningstar Farm, The Barn at Miller's Crossing, Ironwood Farm, Hudson Valley Fishery, Kinderhook Farm, Letterbox Farm, Kingston Bread Co, Sparrowbush Bakery, Jasper Hill Cheese, Churchtown Dairy, Four Fat Fowl, Chaseholm Farm, McGrath Cheese, among many others. Thank you to these amazing producers and to the Hudson Valley for its abundant natural resources.