

Sample July Menu

Appetizers (please select 1):

Sweet stem cauliflower fritti, honey miso aioli
Leeks vinaigrette; hazelnuts, currants, whole grain mustard
Charred carrots, carrot top and herb yogurt, crispy shallots
Chilled sweet pea soup, creme fraiche, mint and tarragon
Green tomato gazpacho, salted yogurt, almonds, green grapes
Charred eggplant, whipped tahini, pistou, pickled celery
Shrimp aguachile, pickled plum, melon vinaigrette, cilantro

Sides (please select 2):

Peak summer tomatoes, tomato leaf vinaigrette, pecorino
Summer squash, brown butter, hazelnuts, feta
Summer greens, stone fruit vinaigrette, olives, pistachios
Charred and raw snap peas, labneh, basil fig vinaigrette
Polenta, roasted cherry tomatoes, early summer corn
Marinated mixed sweet peppers, whipped feta, basil oil
Seared scallops, tomato butter, green bean relish

Entrees (please select 1):

Grilled lamb chops, charred scallion and pistachio vin, carrot puree
Chicken milanese, whipped ricotta, charred lemon, herb salad
Pork tenderloin, sweet peas in tarragon cream
Duck breast, mustard pan sauce, raspberry compote
Grilled strip steak, pea puree, basil mint pistou
Seared steelhead trout, spring greens risotto

Desserts (please select 1):

Sticky (brown) butter-scotch cake, macerated strawberries
Strawberry granita, whipped cream, basil oil
Dark chocolate budino, cherry preserve, pistachio crumble
Raspberry curd tart, cornmeal crust
Mini pavlova, mascarpone whipped cream, berry curd, fresh berries
Olive oil cake, plum jam, soft whipped cream

* 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.