

# December Menu

## APPETIZERS (Please select 2):

Roasted broccoli, Jasper Hill blue cheese, balsamic cranberries, almond “bread” crumbs  
Local Steelhead trout crudo, salmoriglio, winter citrus, shaved turnip  
Beet and labneh dip, raw and roasted crudités, GF crostini  
Silky potato soup, herb oil, chicken skin “chicharrónes”

## SIDES (Please select 2):

Crispy roasted brussels sprouts, miso agrodolce  
Parsnip puree, brown butter, chives  
Sweet caramelized cabbage, roasted lemon  
Salt-baked sunchoke, lemon parsley gremolata

## ENTREES (Please select 1):

Pork tenderloin, pork jus, apple glaze  
Duck breast, tart cranberry jam, mustard cream sauce  
Lamb chops, rosemary aioli  
Pan seared Steelhead trout, fennel and horseradish remoulade, dill

## DESSERTS (Please select 1):

Poached apples, burnt caramel sauce, local vanilla ice cream  
GF black sesame shortbread cookies, earl gray glaze  
GF apple crumble, spiced cream  
Flourless bittersweet chocolate tart, rosemary crème anglaise

*\* 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.*