

# Sample Early Spring Menu

## APPETIZERS (select 1):

Blanched asparagus, herby yogurt, crispy shallots  
Charred carrots, spiced aioli, carrot top salsa verde  
Cauliflower fritto, harissa aioli  
Roasted radishes, whipped brown butter  
Chilled pea soup, mint and tarragon, salted yogurt  
Green tomato gazpacho, green grapes, salted yogurt  
Dip trio: muhammara, toum, labneh + tomato jam, flatbread

## SIDES (select 2):

Summer squash, brown butter vin, hazelnuts, feta  
Spring lettuces, homemade caesar, croutons, lots of parm  
Polenta, sweet corn, roasted cherry tomatoes  
Shaved snap and sugar pea salad, lemon vin  
Roasted potatoes, spring onion jam, creme fraiche  
Potatoes and shallots au gratin

## ENTREES (select 1):

Chicken milanese, whipped ricotta, charred lemon, herb salad  
Pork tenderloin, honey dijon glaze, garlic scape salsa verde  
Duck breast, soy mandarin reduction, citrus, spicy greens  
Grilled skirt steak, basil and pea pistou  
Seared chicken thighs, romesco sauce, fried leeks  
Fluffy ricotta gnocchi, creamy leek pan sauce  
Pan seared steelhead trout, garlicky chard, brown butter vinaigrette

## DESSERTS (select 1):

Panna cotta, blueberry compote, shortbread crumble  
Dark chocolate budino, cherries, crumbled pistachio  
Eton mess, merengue, vanilla bean whip, berries  
Fudgy chocolate tart, graham cracker crust, whip  
Lemon olive oil cake, mascarpone whip

*\* 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.*