

Sample Summer Menu

APPETIZERS (Please select 2):

Charred carrots, carrot top aioli, carrot top salsa verde
Fried cauliflower, honey harissa (*GF optional*)
Potatoes and shallots au gratin
Roasted radishes, brown butter vinaigrette

SIDES (Please select 2):

Summer squash, brown butter, hazelnuts, feta
Blanched asparagus, herby yogurt, crispy shallots
Head lettuces, fennel, tahini caesar, nut crumble
Polenta, brown butter, early summer corn

ENTREES (Please select 1):

Chicken milanese, whipped ricotta, charred lemon, herb salad
Pork tenderloin, pork jus, garlic scape chimichurri
Duck breast, crispy skin, mustard crema, cherry compote
Grilled skirt steak, pea puree, mint pistou

DESSERTS (Please select 1):

Toasted milk creme brulee, macerated strawberries
Chocolate budino, sour cherries, crumbled pistachio
Eton mess, merengue, strawberry curd, vanilla bean cream
Fudgy bittersweet chocolate tart, whipped sour 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.