

# September Menu

## **APPETIZERS (Please select 2):**

Savory crepes, caramelized mushrooms, local cow's milk cheese, thyme

Seared scallops, brown butter, creamy corn puree

Root vegetable rosti, herbed yogurt

Green tomato gazpacho, green grapes, almonds, salted yogurt

## **SIDES (Please select 2):**

Roasted August tomatoes, herbed bread crumbs

Charred sweet corn, sage honey butter

Shaved cucumber and melon salad, local feta, mint and basil

Roasted crispy potatoes, salsa verde

## **ENTREES (Please select 1):**

Local, organic pork tenderloin, ground cherry salsa

Organic, free-range chicken breast, crispy skin, rosemary butter

## **DESSERTS (Please select 1):**

Blueberry lavender clafoutis

Rich chocolate mousse, brandy-soaked cherries

*\* 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.*