



## **OPTION ONE**

### **FIRST COURSE**

*choice of:*

**MESCLUN GREEN SALAD**  
SHALLOT VINAIGRETTE AND FRESH GARDEN HERBS

**TUSCAN KALE SOUP**  
CANNELLINI BEANS, HEARTY CHICKEN BROTH

### **MAIN COURSE**

*choice of:*

**WINTER SQUASH RISOTTO**  
CRISPY PARSNIPS/PECORINO ROMANO

**ROAST FREE-RANGE SNOWDANCE FARM CHICKEN**  
CHICKPEA STEW, FENUGREEK

**PAN SEARED BEAVERKILL HATCHERY RAINBOW TROUT**  
BRAISED RED CABBAGE, MUSTARD FUMET

**WOOD GRILLED SIRLOIN 'STEAK FRITES'**  
TOMATO BALSAMIC ONION JAM, FRENCH FRIES

### **DESSERT**

*choice of:*

**BITTERSWEET CHOCOLATE PUDDING**  
CARAMEL, CANDIED ORANGE PEEL, WHIPPED CREAM

**BUTTERMILK PANNA COTTA**  
WILDFLOWER HONEY, BERRIES

*\$58 per person, exclusive of beverages, tax and service  
Based upon a minimum guarantee of 12 guests. Menu subject to change with market availability.*



## **OPTION TWO**

### **FIRST COURSE**

*choice of:*

**MESCLUN GREEN SALAD**  
SHALLOT VINAIGRETTE AND FRESH GARDEN HERBS

**ROASTED BUTTERNUT SQUASH SOUP**  
AGED BALSAMIC REDUCTION, CRÈME FRAICHE

**CARAMELIZED VIDALIA ONION TART**  
SHERMAN HILL CHEVRE, PUFF PASTRY, FRESH THYME

### **MAIN COURSE**

*choice of:*

**CATSKILLS VEGETABLE 'CASSOULET'**  
PARSNIPS, RYE BERRIES, CANNELINI BEANS, DELICATA SQUASH, CRISPY WINTER KALE,

**ROAST FREE-RANGE SNOWDANCE FARM CHICKEN**  
PAN ROASTED BRUSSELS SPROUTS, ROASTED TOMATOES, CORIANDER JUS

**OVEN ROASTED FRESH ATLANTIC COD**  
BRANDADE, PLUM TOMATO CONFIT, CHIVE GREMOLATA

**WOOD GRILLED SIRLOIN STEAK**  
ROASTED BLACK SALSIFY, TRUFFLED BORDELAISE

### **DESSERT**

*choice of:*

**BUTTERMILK PANNA COTTA**  
BERRIES, WILDFLOWER HONEY

**BITTERSWEET CHOCOLATE PUDDING**  
FRESH WHIPPED CREAM, CARAMEL, CANDIED ORANGE PEEL

**STEAMED PUMPKIN CAKE**  
SALTED CARAMEL, WHIPPED CREAM

*\$67 per person, exclusive of beverages, tax and service  
Based upon a minimum guarantee of 12 guests. Menu subject to change with market availability.*



## **OPTION THREE**

### **FIRST COURSE**

**ENDIVE, KALE AND HONEYCRISP APPLE SALAD  
CANDIED WALNUTS, TART CHERRIES**

### **MIDDLE COURSE**

**HOUSEMADE GNUDI  
FRESH ROMA TOMATO PUREE, TOASTED PIGNOLI, PECORINO ROMANO**

### **MAIN COURSE**

*choice of:*

**CATSKILLS VEGETABLE + GRAIN PLATE  
CARROTS, BABY TURNIPS, CELERY ROOT, DELICATA SQUASH, WINTER KALE,  
ROASTED BEETS, QUINOA, BELUGA LENTILS**

**ROAST FREE-RANGE SNOWDANCE FARM CHICKEN  
PAN ROASTED BRUSSELS SPROUTS, ROASTED TOMATOES, CORIANDER JUS**

**CARAMELIZED JUMBO SEA SCALLOPS  
PAN ROASTED OYSTER MUSHROOMS, CELERY ROOT, WHITE TRUFFLE OIL**

**BRAISED LAMB SHANK  
CANNELINI BEAN RAGOUT, MINT GREMOLATA, ROASTED TOMATOES**

### **DESSERT**

*choice of:*

**HONEYCRISP APPLE TART TATIN  
HOMEMADE MINT ICE CREAM**

**FRUITION CHOCOLATE PUDDING  
TORCHED MERINGUE, BUTTERY GRAHAM CRACKER CRUMBLE**

**STEAMED PUMPKIN 'PUDDING'  
FRESH WHIPPED CREAM, SALTED CARAMEL**

*\$90 per person, exclusive of beverages, tax and service  
Based upon a minimum guarantee of 12 guests. Menu subject to change with market availability.*

