



WINTER SOLSTICE 2023

FOUR-COURSE

PRIX FIXE

Our culinary team highlights seasonal ingredients from local purveyors, including High Lawn Dairy, Cricket Creek Farms, and Marty's Local to create innovative and flavorful menus. Our own organic gardens, hives, and chicken coop enhance our ever-changing dishes.

house-made bâtard bread & cultured butter

TO BEGIN

APPLE & CHICORY SALAD *gf, v*
spiced walnut, radish, High Lawn blue, champagne vinaigrette

GEORGE'S BAY SCALLOP *nf*
tomato preserve, escarole, fregula, uni butter

HAGER FARM PORK BELLY *gf, nf*
white bean, radichio, fig aigre-doux, brussels

PARSNIP-CELERY ROOT BISQUE *gf, nf, vg*
meyer lemon confit, focaccia crouton

BLACK TRUFFLE RISOTTO *gf, nf, v*
tivoli mushrooms, heirloom carrot, pecorino

TO SAVOR

DUO OF HUDSON VALLEY DUCK *nf*
sweet potato pavé, endive, currant, sauternes jus

RACK OF LAMB *nf, gf*
cauliflower soubise, confit garlic, Indian Line Farm's vegetables, spiced jus

POTATO & TRUFFLE CRUSTED HALIBUT *nf*
acorn squash purée, swiss chard, beurre rose

CURRY DE POIS CHICHES *df, nf, vg*
puri, chervil, onion petals, pomegranate

LOBSTER RAVIOLI
romanesco, vanilla foam, blood orange gremolata, parmigiana

TO CELEBRATE

FESTIVE DESSERT TASTING
ASSORTED MIGNARDISES

gf *nf* *ef* *df* *v* *vg*
gluten free | nut free | egg free | dairy free | vegetarian | vegan

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.





CELEBRATE THE YEAR 2023

FOUR-COURSE

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LOBSTER RAVIOLI *nf*

romanesco, vanilla foam, blood orange gremolata, parmigiana

HUDSON VALLEY FOIE GRAS *gf, nf*

puy lentils, currant, mustard seed emulsion

PARSNIP-CELERY ROOT BISQUE *gf, nf, vg*

meyer lemon confit, focaccia crouton

BLACK TRUFFLE RISOTTO *gf, nf, v*

tivoli mushrooms, heirloom carrot, pecorino

TO SAVOR

DUO OF HUDSON VALLEY DUCK *nf*

sweet potato pavé, endive, currant, sauternes jus

RACK OF LAMB *nf, gf*

cauliflower soubise, confit garlic, Indian Line Farm's vegetables, spiced jus

PAN ROASTED HALIBUT *df, nf*

cape cod littlenecks, seafood bouillon, sauce rouille, herb crouton

CURRY DE POIS CHICHES *df, nf, vg*

puri, chervil, onion petals, pomegranate

SEA URCHIN & SCALLOP BUCCATINI *nf*

confit root vegetables, calabrian chile, white truffle

TO CELEBRATE

FESTIVE DESSERT TASTING

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