

2021 holiday party menu #2



appetizers

please choose one of the following appetizers:

Soupe du Jour or French Onion Soup

Organic Mesclun with House Vinaigrette

Parmesan Risotto Croquettes plum tomato sauce

The Chef's Terrine of Hudson Valley Foie Gras

main courses

please choose one of the following main courses:

Garganelli with Wild Mushrooms

Mallard Duck Confit apple/bacon red cabbage

Organic Salmon Fillet parsnip puree, pomegranate vinaigrette

Grass-Fed Steak au Poivre mashed potatoes, spinach

dessert

please choose one of the following desserts:

Warm Apple Tart crème anglaise

Artisanal Vanilla Gelato

Dark Chocolate Mousse

Assorted Cheese Plate

Menu at \$65 per person — excluding beverages, tax and gratuity

Confirmation required 1 week prior; confirmed number, minimum charged

\$500 deposit required for booking *this is non-refundable for holiday parties*