

1970



2010

Sample 5 Course Menu

Hors d'oeuvres

Pasta frittata

Beef filled tarts

Hummus with roasted red pepper heart

1st Course

AVOCADO and FRISEE SALAD in RICE PAPER
with roasted red pepper, pickled beet and lemon olive oil dressing

or

Pasta

“ Taste of the Hudson Valley Blue Ribbon Award ”

CARROT PASTA REEL with RICOTTA
steamed and served on beef Bolognese sauce

Pizza served as a complimentary course with appetizer

BROCCOLI RABE and MOZZARELLA CHEESE
with Calamata olives, roasted garlic and extra virgin olive oil

Sorbet Intermezzo

Entrées

SALMON CURED SOUS VIDE POACHED and CURRIED ROASTED RED PEPPER RISOTTO
(sous vide is a method of cooking at a very low temperature for a longer period of time)
served with fresh roasted red pepper marinated in olive oil with garlic

BEEF TENDERLOIN (8oz) and CHOUCROUTE au CHAMPAGNE
made with Pork and Beef baked with wheat berries, ginger, kale and garlic

Vegetarian

CAPONATA and GOAT CHEESE stuffed QUINOA TIMBALE
made with eggplant, yellow and red peppers, asparagus, and Japanese hot sauce

(Brick Oven Ciabatta bread served on all tables.)

Dinner followed by

*Harpersfield Catskill Mountain aged cheese
and fresh cut fruit.*

Dessert

Choice of Flourless Chocolate Tart

Or

Spumoni Ice cream cake

both with whipped cream and raspberry puree