

1969



2010

## Sample 7 Course Menu

### *Hors d'oeuvre*

Duxelles stuffed mushroom red heart  
Ratatouille with feta in filo cup  
Pasta frittata with black olive

### *1st Course*

ARUGULA GREENS in RICE PAPER with AVOCADO,  
roasted red pepper and lemon olive oil dressing served with pickled beet

### *2nd Course pizza*

*Eggplant with cheese*  
*Broccoli Rabe with garlic*

### *3rd Course*

SHORT RIB SLOW BRAISED and ASPARAGUS  
grilled covered with garlic mustard pesto sauce

### Intermezzo

ORANGE SORBET

### *4th Course*

SALMON CURED SOUS VIDE POACHED and MOREL MUSHROOM  
risotto served with peas and onions and sweet carrot puree

DUCK QUARTER ( Lola duck ) stuffed with APPLE  
served with goat cheese flan and Stones ginger wine sauce

*Vegetarian Entrée* VEGETABLES, GOAT CHEESE in QUINOA TIMBALE  
on mouta bella eggplant, roasted red pepper and Portobello mushroom

### *Three Local Cheese's and Fresh Cut Fruit*

*Harpersfield Catskill Mountain aged cheese*  
*Lynn Haven Chevre from Pine Bush, NY*  
*Caciocavallo butter cheese from Modena, NY*  
Three year old Brandied Fig  
*fresh cut in season fruit and grapes*

### *Dessert*

STRAWBERRY TART

or

FLOURLESS CHOCOLATE CAKE  
with Chocolate Mousse and raspberries  
both with whipped cream and raspberry puree