

## APPETIZERS

Hoisin Glazed jumbo Pink Shrimp over organic Mache with caramelized local peaches, peach nectar buerre monte, fresh chives

Roasted White Calimyrna Figs with Mountain Gorgonzola cheese, julienne Serrano Ham and raspberry infused local wildflower honey

Seared medallion of Hudson Valley Foie Gras with port wine - local blueberry compote, brioche croutons, vanilla bean infused oil, sea salt

Pan fried Blue crab cakes with local sweet corn-black bean and roasted tomato salsa; spicy chipotle aioli, organic sour cream, fresh chives

Locally grown Asian pear, dressed Kohlrabi micro sprouts with pomegranate syrup and seeds; shaved Parmesan Reggiano cheese

## SOUPS

Red miso broth with rice dumplings, bok choy, carrots, lime, fresh basil

Local vegetable minestrone with zucchini, squash, kidney beans, parmesan, basil

## SALADS

Spring Valley Gardens mixed greens with toasted almonds, roasted red peppers, crumbled English Stilton, Sherry-Tarragon vinaigrette

Spring Valley Gardens Arugula with avocado, crisp bacon, cherry tomatoes, Reggiano cheese and a honey-white balsamic vinaigrette

Penn's Corner baby Bibb lettuce with local marinated beets, crispy shallots, and Vermont goat cheese tossed in creamy roasted onion vinaigrette

## FROM THE SEA

Oven roasted Grouper fillet over vegetable Quinoa with sautéed baby Bok Choi, cherry tomato, green olive, white wine pan sauce oblano vinaigrette

Seared Dayboat Sea Scallops over seared fingerling potatoes and vegetable ragout with wild mushrooms, fennel, carrots, light tarragon butter sauce

Pan seared Swordfish loin over herbed Jasmine rice with Andouille sausage, braised Tat Soi, roasted poblano chili vinaigrette, cumin-lime yogurt sauce, papaya salsa

## FROM THE EARTH

Grilled center cut Pork rib chop with crispy herbed polenta, braised Russian Kale, sautéed local zucchini and squash, Truffle oil, thyme demi glace

Pan roasted Duck breast over caramelized onion-mushroom wild rice with sautéed snow peas and peppers, fresh Bing Cherry infused chicken glaze

Pan seared Kobe beef sirloin over herbed potato puree, sautéed haricot verts, local Golden Chanterelle mushrooms, red wine-rosemary reduction sauce

## CHEESE COURSE

Cypress Grove Lamb Chopper with fresh local blueberries and blueberry honey, assorted crackers

A \$5 per bottle corkage fee applies. Please ask your server for beverage accompaniments

All menu items are prepared to order, please alert servers to time constraints

Please advise staff about any special dietary needs before ordering

A \$5 plate charge will be added to all split entrée orders \*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food Borne illness, specially if existing medical condition is in effect