



EAT • DRINK • UNWIND
July 14 15 16 Reservations Required \$125 per person

ONE / Amuse-Bouche

Buckley Farms Chicken Liver Pate, Pickled Onions,
Cornichon “Tapenade” and Blistered Rustic Bread

TWO / The Perfect Caprese
served family style

Local Heirloom Tomatoes, Cappiellos Farm Mozzarella,
Fire Roasted Red Peppers, Olive Tapenade,
Old Chatham Sheepmilk Ricotta, Basil, Saratoga Olive Oil and Aged Balsamic

THREE / Watermelon Salad

Schoharie Valley Farms Watermelon, Fossil Farms Pork Lardons,
Littlefield Farms Arugula Salad, Aged Sherry Vinegar, and Saratoga Olive Oil

FOUR / Choice of Entrée

Wood Fired Alaskan Halibut, Toasted Orzo, Grilled Radicchio, Barbar Farms Pickled
Cucumbers, Sweet Onions, and Castelvetro Olive Vinaigrette

Predels Ranch Grass Fed Short Ribs, Shaul’s Farm Cauliflower Puree,
Chanterelles, Asparagus, Horseradish Gremolata and Red Wine Demi

Fossil Farms Free Range Pheasant Breast, Wilted Spinach,
Heirloom Cherry Tomatoes, Slivered Bermuda Onions,
Bacon Rillons, Fingerland “Tostones”

House Made Sweet Corn and Ricotta Ravioli, Asparagus,
English Peas, Corn Nage, Micro Cilantro

FIVE / Dessert

Michigan Bing Cherry Clafouti, House Made Vanilla Bean Ice Cream
and Chantilly Cream

WHITES

Pinot Grigio, Faccioli (Veneto, Italy)
Sauvignon Blanc, Stitch (Marlborough, New Zealand)
Chardonnay, Tortoise Creek, “Jam’s Blend” (Lodi, California)
Riesling, Selbach Oster, “Incline” (Mosel, Germany)

REDS

Pinot Noir, Row Eleven, “Vinas 3” (California)
Cabernet, Twenty Rows (Napa Valley, California)

Assorted Beer, and Sangria

Cash for Spirits

CHEERS