

# GLUTEN, DAIRY, SHELLFISH, NUT, VEGETARIAN


Please note that side dishes, vegetables and garnishes may contain ingredients not listed here. Please notify your server of any allergies before placing your order.


Items in ( ) May be Removed from Dish.

## Appetizers and Salads

Local Hudson River Valley Artisan Cheese Plate  \*




\* (Condiments and Garnish on Cheese plate Change Daily)

Grilled Shrimp with Fennel-Citrus Slaw and Orange Vinaigrette 

Duck Rillettes with Quince Paste, (Crostini ) and Microgreens Salad

Pan-Seared Scallop with Shiitake Mushroom Compote, (Bacon and Potato Purée   )

Beef Consommé with (Root Vegetable Pot Sticker ) Egg



Roasted Tomato and Coconut Bisque with Basil, and Coconut Foam   

Baby Spinach Salad with (Goat Cheese  ) (Candied Pistachios ) and Raspberry Vinaigrette



Mizuna Salad with Grape Tomato, (Manchego Cheese ) and Red Bell-Pepper Dressing 

## Entrées


Roasted Chicken Breast with (Root-Vegetable Purée ) and (Natural Jus )

Grilled New York Strip Steak with (Potato Gratin ) and (Bordelaise Sauce )

Wild Mushroom Ravioli with Olive, Tomatoes, and Caper-Butter Sauce   

Pan-Seared Sea Bass with (Lobster Sausage, Turnips, and Vermouth Butter Sauce  )

Roast Rack of Lamb with Sweet Potato Ratatouille, (Mint and Parsley Pesto )  )


Heirloom Braised Short Rib with (Creamed Idaho Potato, Sautéed Spring Vegetables ) and Red Wine Demi 


Note: For Dairy Allergy Please Request Vegetables Steamed or Cooked in Olive or Canola oil.

## Available Beverage Substitutes

Soy Milk, Fat Free Lactaid Milk, Rice Dream


 = Dairy

 = Wheat

 = Nuts

 = Shellfish

 = Vegetarian

 = Pork