

LUNCH

MARKET FRESH SALAD STATION

Baby Bok Choy with Sesame Vinaigrette and Ginger (GF, V+)

Roasted Rainbow Carrots with Caraway (GF, V+)

Wild Rice Salad with Cipollini Onion Confit
and NY State Sour Cherries (GF, V+)

Roasted Butternut Squash with Thyme and Maple (GF, V+)

Prosciutto and Melon (GF)

BRUSCHETTA BAR (V)

With Wild Mushroom, Marinated Mozzarella,
Heirloom Tomato, Arugula, Olive Oil and Balsamic,
and Garlic Butter

Tossed Baby Greens with Choice of Toppings and
House-Made Dressings (GF, V)

SOUPS

Split Pea with House Smoked Pork Belly
and Brioche Crouton

PASTA STATION

House-Made Pasta Specialties
Featuring Pappardelle Bolognese,
and Fettuccini Primavera (V)

RICE BOWLS

Glazed Smoked Chicken Thigh (GF)
or
Teriyaki Tofu over Seasoned Rice (GF, V+)

SAVORY CREPES

Lobster Newburg with Roasted
Pearl Onions, Wild Mushrooms,
and Tarragon

HOT SANDWICHES FROM THE GRILL

Cuban Sandwiches on Pressed Brioche with Roasted Local Pork Belly, Ham, Swiss Cheese, Pickles and Mustard Mayo

Traditional Reuben Sandwich on Marble Rye with Corned Beef, Sauerkraut, Swiss, and Thousand Island Dressing

FROM THE CARVING STATION

American Kobe Beef Flank (GF)
Served with Chimichurri, Bordelaise, Bacon Jam,
House-Made Steak Sauce, and Freshly Baked Rolls with Local Butter

FALL SPECIALTY ENTREES

Maple-Glazed Autumn Squash Medley (GF, V+)

Grilled Salmon with Cipollini Confit and Sage (GF)

Pecan Chicken Breast with Roast Pumpkin Veloute

Wild Rice Pilaf with Dried Cranberries (GF, V+)

Braised Beef Short Ribs with Apple Cider Jus (GF)

DESSERT DISPLAY

Chocolate Specialties, Petit Fours, Tortes, and Artisan Pastries

Mon, Wed, Fri