



◆ FIRST COURSE ◆

OCTOPUS ARANCINI
CURED PORK, MEYER LEMON AIOLI, FENNEL POLLEN

SMOKED TROUT CHOWDER
NEW POTATO, LEEK, CHIVE OIL, TOGARASHI

RICOTTA & SPINACH DUMPLINGS
RICOTTA SALATA, LEMONGRASS BROTH, CHERVIL CRESS

◆ SECOND COURSE ◆

SQUID LINGUINE
ARUGULA PESTO, SUNDRIED TOMATOES, PINENUTS

ROASTED FOREST MUSHROOM
BUTTERMILK SPAETZLE, KALE, FINE HERBS

GRILLED QUAIL
CREAMY POLENTA, CHICORY, CHERRY GLAZE

◆ THIRD COURSE ◆

PIE "A LA MODE"
MIXED BERRY, VANILLA ICE CREAM

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EXECUTIVE CHEF
BRYON LOPEZ
.....

Featured Spirit Presented by
Sauvage Distillery
FEATURED COCKTAIL

MAPLE BRANDY MANHATTAN

UPSTATE MAPLE BRANDY, SWEET VERMOUTH, BITTERS

\$62 PER GUEST + TAX & SERVICE

[dietary restrictions can be accommodated - menu modifications are politely declined]