

Mansion Dining

Appetizers

*Locally Made Soft-Ripened
Sheep's Milk
cheese crusted with peppercorn and
tarragon, tangerine cranberry chutney
flavored with pomegranate
and grilled frisée*
\$11.00

*Tandori Pasted Sea Scallops
roasted Asian pear, mango glazed
ciapolini onion, walnut oil,
and baby radish greens*
\$12.00

*Soup Du Jour
freshly made from seasonal
ingredients*

*Grilled Tomato & Fennel Tart
aged balsamic vinegar and arugula shoots*
\$8.95

*Yellow Tail and Salmon Tartare
tokeko, blood orange aioli, papaya glazed
red pearl onions, and jasmine tea
smoked oysters*
\$12.00

*Asparagus Bisque
shallot confit and white truffle glaze*
\$7.50

Salads

*Grilled Langoustinos
English cucumber and ginger broth,
tomato sorbet, and upland cress*
\$12.00

*Baby Organic Greens
roasted acorn squash, English cucumber,
red pear tomato, shaved salsify
and maple dressing*
\$6.25

Entrees

Hudson Valley Braised Rabbit

smoked bacon, black trumpet mushrooms, and goat cheese polenta

\$24.00

Seared Local Poussin

roasted baby corn, celery root finished with madiera, and Mascarpone cheese

\$25.00

Horseradish Crusted Monktail

saffron mussel, leek broth, arugula, baby pea greens, and toasted black barley

\$24.00

Grilled Tenderloin

*vine ripe tomato, roasted garlic coulis with rosemary sage blue cheese,
sourdough crustini, and balsamic caramelized shallots*

\$27.00

Rack of Lamb

macadamia nut crust, lady apple and delicata squash stew

\$27.00

Artichoke Pasted Roasted Salmon

lobster and artichoke chowder, white lentils, and mizuna

\$25.00

Braised Red Snapper

citrus, leeks, red onion and tomato confit, Jerusalem sunchokes, and cilantro oil

\$25.00

Duck Confit

roasted chestnut, sundried Bing cherry gastrique with apple cider reduction

\$26.00

Butternut Squash Risotto

roasted asparagus, eggplant, and grilled portabellas

\$20.00

*Carl DeLuca
Executive Chef*

*Chris Bonnivier
Chef de Cuisine*