



**PAST CHEF'S
MENUS**

CHEF'S MENU

OCTOBER 2009

APPETIZER

'OYSTER' SOUP

POACHED BLUE POINT OYSTERS, OYSTER MUSHROOM, CELERIAC SOUP, BACON CRUMBLES

CRISPY BRAISED PORK DUMPLING

END OF THE SEASON CORN, GINGER, GARLIC, LOCAL LEEKS, HEIRLOOM CHERRY TOMATOES

SEARED MAINE SEA SCALLOP

PARSNIP, FENNEL PUREE, MATCHSTICK YELLOW BEET

MIXED BRAISED MUSHROOMS WITH FARO PASTA

CHANTERELLE, MAITAKE, ROYAL TRUMPET & OYSTER MUSHROOMS, THYME
HUDSON VALLEY FRESH CREAM, HEIRLOOM CHERRY TOMATOES

CRISPY RABBIT CROQUETTE

DELICATA SQUASH SOUP, NASTURTIUM PESTO

OXTAIL RAVIOLI

TOMATO RED WINE BRAISE, ROASTED KABOCHA SQUASH

WILD MUSHROOM RISOTTO

MAITAKE, ROYAL TRUMPET, & LOBSTER MUSHROOMS, LOCAL LEEKS
HOUSE-GROWN SWISS CHARD, PARMIGIANO-REGGIANO

MAIN COURSE

PAN ROASTED GIGHA ISLAND HALIBUT

LOCAL LEEK, FENNEL RISOTTO CAKE, BUTTER BRAISED BOK CHOY, CHERVIL
END OF THE SEASON TOMATOES

MUSHROOM BRAISED RABBIT LEG

FRESH CRANBERRY BEANS, BABY ZUCCHINI, BEET GREENS, POTATO GNOCCHI, MAITAKE,
CHANTERELLES

SEARED HANGER STEAK

CARAMELIZED CIPPOLINI ONION, GREEN BEANS, SWEET POTATO MASH, ROASTED GARLIC VEAL
JUS, OYSTER, CREMINI, SHIITAKE MUSHROOMS

CIDER BRINED PORK CHOP

APPLE, RUBY RED & SWEET POTATO HASH, REDUCED CIDER PORK JUS
SAUTÉED RED MUSTARD WITH GARLIC

ROSEMARY, ROASTED GARLIC STUFFED LAMB LEG

FLAGEOLET BEANS, BUTTERNUT SQUASH, ROSEMARY LAMB JUS, ROASTED SWEET CORN,
GREEN BEANS

SLOW ROASTED YORKSHIRE PORK BELLY

BABY BUTTERNUT SQUASH, LUCAS FARM BROCCOLI, GOLDEN ZUCCHINI, CONCORD GRAPE
PORK JUS

SEAFOOD: LITCHFIELD FARM

PORK: BRYAR HAWKS-4-H MEMBER

POULTRY/RABBITS: NORTHWIND FARM

POULTRY: THUNDERHILL FARM

PRODUCE: MIGLIORELLI FARM, SOL FLOWER, FARM

BEEF: KINDERHOOK FARMS, PINELAND FARM CO-OP

CHEF'S MENU

NOVEMBER 2009

APPETIZER

OYSTERS RED DEVON

SPINACH, PANCETTA, MUSHROOMS, LEEKS, HUDSON VALLEY CREAM

SLICED PORCHETTA

PORK TENDERLOIN WITH MUSHROOMS AND THYME, WILTED ARUGULA, FENNEL, GLAZED BABY BEETS

STEAMED MUSSELS

BIORA PINOT GRIGIO, SAFFRON, LEEKS, GARLIC, ANGEL HAIR PASTA

CRISPY BEEF TONGUE SALAD

BOSTON BIBB, ROMAINE, FRISEE, MUSTARD GRIBICHE SAUCE, CORNICHON

HAND FORAGED OYSTER MUSHROOM CARBONARA

HOUSE-CURED PANCETTA, BLACK PEPPER, HAND-MADE LINGUINI, GARLIC, ONION, TOMA CELENA, PARSLEY

BRAISED RADDICCHIO WITH TAGLIATELLE

HOUSE CURED BACON, TOMA CELENA CHEESE, HUDSON VALLEY FRESH CREAM

MAIN COURSE

CUMIN DUSTED HIRAMASA

RED ISLAND SEA PEAS, HOUSE CURED CHORIZO, CAROLINA GOLD RICE
WILTED KALE AND BEET GREENS WITH GARLIC

SEARED DUCK BREAST

HERBED SPAETZEL, DUCK CONFIT, BRAISED RED CABBAGE, MUSHROOM, DUCK JUS

PAN-ROASTED LAMB LOIN

WILTED SAVOY CABBAGE, FLAGEOLET BEANS, BABY BEETS AND CARROTS, TARRAGON LAMB JUS

SEAFOOD STEW

SEARED HIRAMASA, CRAB CAKE, MONKFISH, LOBSTER CLAW, AND SCALLOPS
BASMATI RICE, BASIL-TARRAGON BUTTER BROTH

POT ROASTED GUINEA HEN

CARAMELIZED CIPPOLINI ONIONS, ROASTED GARLIC SWEET POTATO MASH, KALE
MUSTARD AND BEET GREENS

ROASTED LAMB SHOULDER RAVIOLO

BABY CARROTS, BRAISED BRUSSEL SPROUTS, HOUSE GROWN SWISS CHARD, OREGANO,
THYME-LAMB JUS

SEAFOOD: LITCHFIELD FARM

POULTRY: THUNDERHILL FARM

PRODUCE: MIGLIORELLI FARM, SOL FLOWER, FARM, WIGSTEN FARMS

BEEF: KINDERHOOK FARMS, PINELAND FARM CO-OP

LAMB: HERON'S ROOST

DUCKS: NORTHWIND FARM

GRAINS/LEGUMES: ANSON MILLS

CHEF'S MENU

DECEMBER 2009

APPETIZER

RABBIT AND PURPLE KALE TORTELLINI

RONNY BROOK CRÈME FRAICHE, WILTED LEEKS, GARLIC, TARRAGON

MERGUEZ LAMB SAUSAGE

ROASTED GARLIC HUMMUS, CRISPY PITA CHIPS, MARINATED OLIVES, FOUR BROTHERS GOAT YOGURT

WILD OYSTER MUSHROOM RISOTTO

HAND FORGED OYSTER MUSHROOMS, WILTED ARUGULA, TOMA CELENA

SAUTÉED DEVON LIVER

HOUSE-CURED GIUANCALE, SHALLOTS, GARLIC, WHOLE GRAIN MUSTARD, WILTED SPINACH, TORRONTES

ROASTED BONE MARROW

PICKLED RED ONIONS, PARSLEY AND LEMON SALAD, CHALLAH TOAST POINTS

BRAISED PORK DUMPLINGS

GINGER GARLIC, SOY SAUCE, WILTED ARUGULA

CRISPY RISOTTO AND GOAT CHEESE

SUMMERS TOMATO SAUCE, BASIL, OREGANO

MAIN COURSE

RED WINE BRAISED BABY CHICKENS

MUSHROOMS, BABY RED ONIONS, BACON LARDONS, CARROTS, POLENTA DI MAIS RUSTICA

PAN ROASTED BLACK PEARL SALMON

FENNEL AND LEEK CONFIT, SAFFRON TARRAGON BROTH, HOUSE-MADE TAGLIATELLE

BRAISED SHORT RIBS

SMASHED COROLLA AND RUSSET POTATOES, ROASTED BRUSSEL SPROUTS, CAULIFLOWER, BRAISING JUS

SAUTÉED BLACK BACK FLOUNDER

ROASTED FENNEL, BABY CARROTS, DILL SCENTED ISREALI COUS COUS, DILL BERCY SAUCE

BRAISED LEG OF LAMB AND CHOP

CARAMELIZED CIPOLLINI, MUSHROOMS, POLENTA DI MAIS RUSTICA, LAMB JUS

SEARED HIRAMASA

ROASTED SUNCHOKE PUREE, BOK CHOY, BASMATI RICE, PECAN BROWNED BUTTER

SEAFOOD: LITCHFIELD FARM

RABBITS, POULTRY: NORTHWIND FARM

BEEF: FOLLY FARM

EGGS: KATHY BLACKSHAW, THUNDERHILL FARM, TEMPLE FARM

PRODUCE: WIGSTEN FARM

GRAINS: ANSON MILLS

LAMB: HERON'S ROOST

CHEESE: COOPERSTOWN CHEESE CO, KRUGERRAND

CHEF'S MENU

JANUARY 2010

APPETIZER

OYSTERS ON THE HALF SHELL

COOK'S ISLAND CANADA, HACKLEBACK CAVIAR, LEMON

RICOTTA GNOCCHI

HAND FORAGED OYSTER MUSHROOMS, WILTED ARUGULA, TARENTAISE
THYME BUERRE FONDUE

MUSHROOM STUFFED LAMB BREAST

BASMATI RICE PILAF, ROASTED KOHLRABI

SAUTÉED MAINE SHRIMP

CARAMELIZED FENNEL, WILTED ARUGULA, HAND-MADE TAGLIATELLE, TARRAGON, LEMON

ROASTED SQUASH SOUP

STAR ANISE CRÈME FRAICHE, CANDIED PUMPKIN SEEDS

BUTTERNUT SQUASH RAVIOLI

GINGER, LEMON, SAGE, BROWNED BUTTER, TOASTED WALNUTS

MAIN COURSE

SLOW ROASTED PORK BELLY

BROCCOLI RABE, RED PEPPER FLAKE, MUSHROOM RISOTTO, THYME

CRISPY BLACK SEA BASS

DILL SCENTED TOASTED ISRAELI COUSCOUS, CARAMELIZED FENNEL, DILL BEURRE BLANC

RED WINE BRAISED GUINEA HEN

ROASTED GARLIC MASHED POTATOES, CIPOLLINI ONIONS, MUSHROOMS, BABY CARROTS

SEARED SCALLOP AND NEW HAMPSHIRE LOBSTER

BRANDY, CREAM, LEEKS, HOUSE-MADE ANGEL HAIR PASTA, WILTED SPINACH

PAN ROASTED PORK CHOP

SAUTÉED MUSHROOMS, KALE, BUTTERED FARRO, HOUSE-CURED BACON
BABY BOURBON PORK JUS

STAR ANISE BRAISED LAMB

BOK CHOY, KOHLRABI, BASMATI RICE, CRANBERRIES, CARAMELIZED PARSNIPS

BRAISED SHORT RIB RAVIOLI

SAUTÉED MUSHROOMS, RED WINE SOAKED PEARL ONIONS, TRUE BLUE CREAM SAUCE

PORK: MEILI FARMS, NORTHWIND FARMS

LAMB: HERON'S ROOST FARM

POUTRY: NORTHWIND FARMS

SEAFOOD: LITCHFIELD FARM

BEEF: FOLLY FARMS, CEDAR RIDGE COOP

PRODUCE: WIGSTEN FARM

GRAINS: ANSON MILLS

DAIRY: HUDSON VALLEY FRESH, RONNYBROOK DIARY

CHEESE: SPRING BROOK, WOODCOCK FARM, CONSIDER BARWELL, COOPERSTOWN CHEESE CO

CHEF'S MENU

FEBRUARY 2010

APPETIZER

BLACK TRUMPET RAGU

SHITAKE AND OYSTER MUSHROOMS, LEEKS, HANDMADE TAGLIATELLE PASTA, WILTED ARUGULA

STEAMED CLAMS

BACON LARDONS, LEEKS, CELERY, HUDSON VALLEY FRESH CREAM, FINGERLING POTATOES

RED WATERCRESS SALAD

SLICED MACOUN APPLES, TOASTED QUINOA, ROASTED RED BEETS, LEMON-THYME VINAIGRETTE

BRAISED RABBIT

BLACK TRUMPET AND OYSTER MUSHROOMS, SWEET POTATO GNOCCHI

GOAT RICOTTA AND ARUGULA TORTELLINI

LEEKs, WILTED ARUGULA, HUDSON VALLEY CREAM BROTH

SAUTÉED BAY SCALLOPS

PARSNIPS, SAUTÉED SPINACH, CARAMELIZED FENNEL, BEURRE BLANC, POTATO STRINGS

PARSNIP TORTELLINI

CARAMELIZED PARSNIPS, CRÈME FRAICHE, COOMERSDALE. SPINACH, CHERVIL

MAIN COURSE

BRAISED LAMB AND MUSHROOMS

RUSSET AND SWEET POTATO GNOCCHI, BABY CARROTS, CARAMELIZED CIPOLLINIS
THYME GREMOLATA

WHOLE PAN SEARED BRANZINO

OLIVE OIL SMASHED FINGERLING POTATOES, BROCCOLI RABE WITH RED PEPPER

PAN ROASTED CORNISH GAME HENS

GOLD ROSE GRITS, TOMME DE BREBIS, SAUTÉED MUSHROOMS, KALE, PAN JUS

ROASTED LOBSTER

TAGLIATELLE PASTA, MUSHROOMS, TARRAGON, CHERVIL
CREAM SAUCE, LEEKS, GARLIC, OVEN DRIED TOMATO

PAN ROASTED LAMB CHOPS

OVEN ROASTED FINGERLING POTATOES, SAUTÉED BROCCOLI RABE
RED PEPPER FLAKEROSEMARY LAMB JUS

MUSHROOM AND KALE STUFFED PORK LOIN

CIPPOLINI ONION, SAUTÉED KALE, HERB SPAETZLE, BOURBON PORK JUS

CRISPY BLACK SEA BASS

DILL SCENTED TOASTED ISRAELI COUSCOUS, CARAMELIZED FENNEL, DILL BEURRE BLANC

GRAINS: ANSON MILLS

RABBIT: NORTHWIND FARM

PORK: MEILI FARMS, NORTHWIND FARM

LAMB: ROCKY REEF

POULTRY: NORTHWIND FARMS

BEEF: FOLLY FARMS, CEDAR RIDGE COOP

PRODUCE: STICK AND STONES, RED BARN, MINARDS FARM

CHEESE: COOPERSTOWN CHEESE CO, BONNIEVIEW FARM, WOODCOCK FARM, CATOS CORNER

CHEF'S MENU

MARCH 2010

APPETIZER

BRAISED OXTAIL RAGU

MUSHROOMS, FENNEL, PARSNIPS, RUTABAGA LATKE

GOAT'S RICOTTA AND ARUGULA TORTELLINI

LEEKs, WILTED ARUGULA, HUDSON VALLEY CREAM BROTH

ROASTED MUSHROOM PASTA

SAUTÉED LEEKS AND GARLIC, ROASTED MAITAKE AND SHIITAKE MUSHROOMS, CAMEMBERT

BRAISED LAMB NECK RAGU

ROASTED GARLIC POLENTA CAKES, LEMON ZEST, THYME

BRAISED RABBIT RAVIOLI

WILTED SPINACH, BABY CARROTS, SAUTÉED MUSHROOMS, TARRAGON BROTH

MAIN COURSE

STEELHEAD TROUT

HERB CRUSTED, RICE PILAF, CARAMELIZED FENNEL AND PARSNIPS, BROCCOLI RABE

PAN ROASTED BLACK COD

TOASTED ISREALI COUSCOUS, BRAISED FENNEL, BABY CARROTS, OLIVE OIL, CHIVES,
TARRAGON

ROASTED PORK PORTERHOUSE

BOURBON SMOKED BLACK PEPPER, BRUSSEL SPROUTS, SAUTÉED MUSHROOMS
SWEET POTATO MASH

PAN SEARED STEAK (CHANGING DAILY)

CARAMELIZED CIPPOLINI, SAUTÉED MUSHROOMS
SAUTÉED BROCCOLI RABE WITH RED PEPPER FLAKE
LADY IN BLUE AND RED WINE SAUCE

BRAISED BEEF SHANK

ROOT VEGETABLE MASH, MUSHROOMS, CIPOLLINI ONIONS, BROCCOLI RABE

PORK MEDALLIONS

BRINED PORK, PICCOLO FARROTTO, MUSHROOMS, CARAMELIZED ONIONS
SAUTÉED COLLARD GREENS

BUTTER ROASTED GAME HEN

BABY CARROTS AND PURPLE POTATOES, ROASTED MUSHROOMS, BRUSSEL SPROUTS
CARAMELIZED CIPOLLINI ONION

GRAINS: ANSON MILLS

PORK: NORTHWIND FARM

POULTRY: NORTHWIND FARMS

BEEF: FOLLY FARMS, CEDAR RIDGE COOP

OLIVE OIL: ANA MARIE'S

PRODUCE: STICK AND STONES, RED BARN, MINARDS FARM

CHEESE: COOPERSTOWN CHEESE CO, GREEN MOUNTAIN BLUE CHEESE, LAZY LADY, AMAZING
REAL LIVE

BOURBON SMOKED BLACK PEPPER: BOURBON BARREL FOODS

OLIVE OIL: ANA MARIE'S

CHEF'S MENU

APRIL 2010

APPETIZER

OYSTERS RED DEVON

GUANCIALE, SPINACH, CREAM, GARLIC, SHALLOT

MAITAKE RISOTTO

ONION, GARLIC, TORRONTES, FORAGED RAMPS, CHEVRE

BRAISED LAMB NECK

MUSHROOM, PARSNIPS, SWEET POTATO GNOCCHI , LEMON ZEST

BACON WRAPPED SALT COD CAKES

MESCLUN MIX, LEMON VINAIGRETTE, RAMP TARTAR SAUCE

GOAT'S RICOTTA CAVATELLI

RAMP PESTO WITH WALNUTS, SAUTÉED SHIITAKE AND OYSTER MUSHROOMS, TOMA CELENA

BRAISED PORK CHEEK

HOUSE-MADE TAGLIATELLE PASTA, FORAGED RAMPS, SPRING ONIONS, CHERVIL

MAIN COURSE

PAN ROASTED LAMB LOIN

ASPARAGUS, BABY CARROTS, CIPOLLINI ONIONS, ZUCCHINI, CHEVRE POLENTA SQUARES

RED WINE BRAISED BEEF SHORT RIBS

SHIITAKE AND OYSTER MUSHROOMS, RAMP SMASHED POTATOES, SAUTÉED ASPARAGUS

RED DEVON BOUILLABAISSE

MANILA CLAMS, WILD STRIPED BASS, SCALLOPS, TOMATOES, SAFFRON, WILTED RAMPS
SPICY ROUILLE

SAUTÉED TAUTOG (BLACKFISH)

SAUTÉED ASPARAGUS, GREEN ZUCCHINI, BABY CARROTS, SLICED GARLIC, MORELS
FINGERLING POTATOES, YELLOW SQUASH

SEARED WILD LAKE TROUT

BABY BOK CHOY, ZUCCHINI, DILL SCENTED BASMATI RICE, DILL BUERRE BLANC

SLOW ROASTED PORK BELLY

MASHED POTATOES WITH RAMPS, SAUTÉED SHITAKE AND OYSTER MUSHROOMS, WILTED RAMPS

LAMB: HERON'S ROOST, THUNDERHILL

SEAFOOD: GDALETOS

GRAINS: ANSON MILLS

POULTRY: NORTHWIND FARMS

PORK: NORTHWIND FARMS

BEEF: FOLLY FARMS, CEDAR RIDGE CO-OP

RAMPS: HAND FORAGED- MILAN AREA

PRODUCE: STICK AND STONES, RED BARN, MINARDS FARM, WIGSTEN FARMS

CHEESE: COOPERSTOWN CHEESE CO, LAZY LADY, COACH FARM, AMAZING REAL LIVE FOOD

CHEF'S MENU

MAY 2010

APPETIZER

SAUTÉED SOFT SHELL CRAB

PAN ROASTED MAITAKE MUSHROOM, SAUTÉED ASPARAGUS, BÉARNAISE

MOREL AND FINGERLING HASH

BUTTER COOKED MORELS, MADEIRA, RAMPS, SUNNY SIDE UP MINI EGG

CHILLED BUTTER POACHED LOBSTER

PEA SHOOT SALAD, ASPARAGUS, LEMON-MINT VINAIGRETTE

ROASTED MARROW BONES

PARSLEY AND ARUGULA SALAD, TOAST POINTS, ONION CONFIT

CEASAR SALAD WITH OYSTERS

CORNMEAL DUSTED DUXBURY OYSTERS, ROMAINE LETTUCE, BOQUERONES, TOMA
CELENA CRUTONS

MAIN COURSE

CRISPY ARCTIC CHAR

RAMP AND GOATS RICOTTA RAVIOLI, HAND FORAGED MORELS, ZUCCHINI,
SAUTÉED ASPARAGUS

PORK SALTIMBOCCA

HOUSE SMOKED HAM, SAGE, HAND CUT TAGLIATELLE, BABY BOK CHOY
CAMELIZED RAMPS, SUGAR SNAPS, LEMON BEURRE BLANC

PAN ROASTED POUSSIN

SPRING ONION MASHED POTATOES, OVEN ROASTED MUSHROOMS, YELLOW
SQUASH , WILTED DANDELION GREENS

MUSHROOM AND LEEK PORK ROULADE

SAUTEED ASPARAGUS AND OYSTER MUSHROOMS, LEEK MASHED POTATOES
PORK JUS

GLAZED ROASTED HALIBUT

HONEY, MIRIN, SOY GLAZE, SAUTÉED BABY BOK CHOY
GINGER SCENTED BASMATI RICE

CRISPY BLACK SEA BASS

DILL ISRAELI COUS COUS, SAUTEED ASPARAGUS, WILTED ROMAINE

LAMB: THUNDERHILL, HERON'S ROOST

SEAFOOD: GADALETOS

POULTRY: NORTHWIND FARMS, THUNDERHILL FARM

PORK: MEILI FARMS, NORTHWIND FARM

BEEF: FOLLY FARMS, NORTHWIND FARM

EGGS: THUNDERHILL, KATHY BLACKSHAW, TEMPLE FARM

RAMPS: HAND FORAGED- MILAN AREA

MORELS: HAND FORAGED-MICHAEL SCETTINO

PRODUCE: RED BARN, RSK FARM, SKY FARMS, MIGLIORELLI FARM, TALIAFERRO
FARM, WIGSTEN FARM

CHEESE: COOPERSTOWN CHEESE CO, COACH FARM, CONSIDER BARDWELL, CATO
CORNER

SOY SAUCE: BLUE GRASS SOY COMPANY

CHEF'S MENU

JUNE 2010

APPETIZER

STEAMED MUSSELS

FINE HERBS, SHALLOTS, TORRONTES, GARLIC

CHERRY PORK TENDERLOIN

CHERRY, SOURDOUGH STUFFING, BRANDY CHERRY GASTRIQUE, CRISPY BLACK KALE

SPRING VEGETABLE CARBONARA

SUGAR SNAP PEAS, GREEN ZUCCHINI, YELLOW ZUCCHINI, BABY BOK CHOY
HAND CUT TAGLIATELLE PASTA, HOUSE CURED BACON, TOMA CELENA, BLACK PEPPER

CARAMELIZED SCALLOP

LOBSTER BROTH, HUDSON VALLEY FRESH CREAM, MICRO GREENS, BASIL OIL

HERBED PARISIENNE GNOCCHI

YELLOW, GREEN AND LITA ZUCCHINI, SUGAR SNAP PEAS, BROWNED BUTTER, TOMA CELENA

MAIN COURSE

RABBIT BLANQUETTE

BASMATI RICE, SUGAR SNAP PEAS, SHIITAKE, CREMINI AND OYSTER MUSHROOMS
HUDSON VALLEY FRESH CREAM, TARRAGON

CRISPY BLACK SEA BASS

ENGLISH PEAS, THUMBELINA CARROTS, MUSHROOMS, CAPELLINI PASTA. BASIL
LEMON CRISP

STUFFED PORK LOIN

CONFIT PORK CHEEK, FENNEL, MUSHROOMS, SAUTÉED BABY BOK CHOY, ZUCCHINI
CHEVRE POLENTA

PAN ROASTED GAME HEN

SAUTÉED ZUCCHINI AND YELLOW SQUASH, SUGAR SNAP PEAS, SAUTÉED MUSHROOMS
ISRAELI COUSCOUS "RISOTTO"

SAUTÉED STEELHEAD TROUT

ENGLISH PEAS, THUMBELINA CARROTS
SPRING PEA AND GOAT'S CHEESE MEZZALUNA RAVIOLI, MINT BUERRE BLANC

SAUTÉED SOCKEYE SALMON

MEDITERRANEAN COUSCOUS, ENGLISH PEAS, BOK CHOY, RADISH PODS
TEMPURA BATTER BABY ZUCCHINI

RABBIT: NORTHWIND FARM

LAMB: HERONS ROOST

SEAFOOD: GADALETOS

POULTRY: NORTHWIND FARM

PORK: MEILI FARM, NORTHWIND FARM

BEEF: TEMPLE FARM

EGGS: THUNDERHILL, KATHY BLACKSHAW, TEMPLE FARM

PRODUCE: RED BARN, RSK FARM, SKY FARMS, MIGLIORELLI FARM, RED HOOK FARM, TALIAFERRO FARM

CHEESE: COOPERSTOWN CHEESE CO, CATO CORNER, COACH FARM CHEESE CO, SPROUT CREEK

DAIRY: HUDSON VALLEY FRESH, RONNYBROOK DAIRY FARM

HONEY: HUMMINGBIRD RANCH

CHEF'S MENU

JULY 2010

APPETIZER

GREEN BEAN SALAD

CHERRY TOMATOES, HERB VINAIGRETTE, SLICED RED ONION, TOASTED ALMONDS, MESCLUN MIX

MAINE LOBSTER SALAD

BASIL AIOLI, MICRO GREENS, TOASTED CHALLAH POINTS, BASIL OIL

STUFFED ZUCCHINI BLOSSOMS

HOUSE MADE RICOTTA, TOMA CELENA, BASIL AND PECAN PESTO

SPRING PEA RISOTTO

ENGLISH PEAS, SUGAR SNAP PEAS, HOUSE SMOKED HAM, MINT OIL, TOMA CELENA

SAUTEED BLOWFISH TAILS

MICRO GREENS, GINGER VINAIGRETTE, SOY MIRIN GLAZE

FRIED GREEN TOMATOES

ARUGULA, LEMON VINAIGRETTE, CREOLE REMOULADE

MAIN COURSE

SAUTÉED JOHN DORY

BOK CHOY, SUGAR SNAP PEAS, RICE PILAF, YELLOW SQUASH, GINGER, GARLIC SOY SAUCE

SMOKED SHORT RIBS

SMASHED POTATOES WITH SPRING GARLIC, BUTTERED GREEN BEANS
WALLA WALLA ONION, HOUSE MADE BARBEQUE SAUCE

RED CURRANT GLAZED BABY CHICKEN

TOASTED QUINOA, MUSHROOMS, ENGLISH AND SUGAR SNAP PEAS, ZUCCHINI

SAUTÉED GOLDEN TILEFISH

FRESH FAVA BEANS, ENGLISH PEAS, ROASTED CORN, LEEKS, CREAM

CHERRY STUFFED PORK CHOP

BABY ESCAROLE WITH GARLIC CONFIT, ROSEMARY, SAGE SPAETZLE
BOURBON CHERRY PORK JUS

LAMB: HERONS ROOST

RABBIT: NORTHWIND FARM

SEAFOOD: GADALETOS

POULTRY: NORTHWIND FARM

PORK: MEILI FARM, NORTHWIND FARM

BEEF: TEMPLE FARM

EGGS: THUNDERHILL, KATHY BLACKSHAW, TEMPLE FARM

PRODUCE: RED BARN, RSK FARM, SKY FARMS, MIGLIORELLI FARM, RED HOOK FARM, WIGSTEN FARMS

RED DEVON GARDEN, TEMPLE FARM, TEMERITY FARM

CHEESE: COOPERSTOWN CHEESE CO, COACH FARM, SPROUT CREEK, WILLOW HILL

DAIRY: HUDSON VALLEY FRESH, RONNYBROOK DAIRY FARM

HONEY: HUMMINGBIRD RANCH

SOY SAUCE: BLUEGRASS SOY SAUCE CO.

CHEF'S MENU

AUGUST 2010

APPETIZER

CRISPY SARDINES

SUNGOLD AND CHERRY TOMATOES, GREEN ATLAS AND SAHIL OLIVES

MICRO GREENS

SAUTÉED ROCK SHRIMP

SUNGOLD AND CHERRY TOMATOES, GREEN ZUCCHINI CAKE

TOMATO AND CRISPY EGGPLANT

SLICED HEIRLOOM TOMATOES, MESCLUN MIX, LEMON VINAIGRETTE, LAKES EDGE

TOMATO SALAD

SLICED TOMATOES, SUNGOLD TOMATOES, LEMON VINAIGRETTE, GREENS, FRESH BASIL,
CRUTONS, SHAVED BEN NEVIS SHEEP'S CHEESE

ROASTED GARLIC AND MASCARPONE RAVIOLI

SUNGOLD AND CHERRY TOMATOES, LEMON BROWN BUTTER, PARSLEY

GRANDMA'S GNOCCHI

SUNGOLD AND CHERRY TOMATOES, ARUGULA, ROASTED SWEET CORN, MUSHROOMS, TOMA
CELENA

MAIN COURSE

ROASTED GARLIC AND MASCARPONE RAVIOLI

SUNGOLD AND CHERRY TOMATOES, LEMON BROWN BUTTER, PARSLEY

CRISPY LEEK

PAN ROASTED WILD STRIPED BASS

CHERRY AND SUNGOLD TOMATOES, EGGPLANT, GREEN ZUCCHINI, GREEN BEANS, LEEKS,
GARLIC, BASIL

THYME BRAISED BEEF SHORT PLATE

THUMBELINA CARROTS, GREEN BEANS, MUSHROOMS, TOMATO CONCASSE

THYME GREMOLATA

BRAISED RABBIT

TOMATOES, MUSHROOMS, ROMA BEANS, HAND CUT LINGUINE, BASIL

HUDSON VALLEY FRESH CREAM

SAUTÉED PORGY

SWEET RED PEPPERS, ONIONS, ROMA BEANS, YELLOW AND GREEN ZUCCHINI

THYME RICE PILAF

PAN ROASTED LEG OF LAMB

BRAISED CHRISTMAS LIMA BEANS, HEIRLOOM TOMATOES

YELLOW AND GREEN SQUASH, LAMB JUS

SEAFOOD: GADALETOS

POULTRY: NORTHWIND FARM

PORK: MEILI FARM, NORTHWIND FARM

BEEF: NORTHWIND FARM

EGGS: THUNDERHILL, KATHY BLACKSHAW, TEMPLE FARM

PRODUCE: RED BARN, SKY FARM, MIGLIORELLI FARM, LUCAS FARM, RED HOOK FARM, WIGSTEN
FARM RED DEVON GARDEN, TEMPLE FARM, TEMERITY FARM, BIG ROCK FARM, BLACK
SHEEP HILL FARM

CHEESE: COOPERSTOWN CHEESE CO, SPROUT CREEK, VERMONT CHEESE CO, COACH FARM
BONNIEVIEW FARM

DAIRY: HUDSON VALLEY FRESH, RONNYBROOK DAIRY FARM

HONEY: HUMMINGBIRD RANCH