



## **PAST CHEF'S MENUS**

### **APPETIZER**

#### **PRISCILLA'S MOZZARELLA & LOCAL TOMATO SALAD**

FRESH BLACKCAP FARM'S BASIL, SKYFARM GREENS  
SMITHEREEN FARMS BOOTHBY'S BLONDE CUCUMBER  
ANNA MARIE'S OLIVE OIL & BANYUL'S VINEGAR 13.00

#### **SEARED MAINE DIVER SCALLOPS**

THREE PEPPER & CHERRY TOMATO COUSCOUS  
MINT, CUCUMBER & HUDSON VALLEY FRESH SOUR CREAM 14.00

#### **MAINE LOBSTER BROTH**

SMITHEREEN FARMS TOMATILLOS & LOCAL CORN  
MAINE LOBSTER KNUCKLES & HUDSON VALLEY FRESH CREAM 15.00

#### **MUSHROOM BRAISED NORTHWIND FARM RABBIT**

BROWN BEECH & OYSTER MUSHROOMS, GNOCCHI,  
THYME, & BRAISING JUS 14.00

#### **CRISPY EGGPLANT & BIGROCK FARMS TOMATO SALAD**

THINLY SLICED & PAN FRIED BABY EGGPLANT  
SPROUT CREEK'S SOPHIE CHEESE & SKY FARMS GREENS 13.00

#### **BRAISED NORTHWIND FARM DUCK WINGS**

MIGLIORELLI FARMS BABY BOK CHOY WITH GINGER VINAIGRETTE  
GINGER, GARLIC, & JALAPENO DUCK JUS 14.00

#### **HERBED GNOCCHI WITH LATE SUMMER VEGETABLES**

PAUL WIGSTENS CHERRY TOMATOES & YELLOW & GREEN ZUCCHINI  
BASIL, CHERVIL, & TARRAGON BEURRE BLANC 14.00

#### **PAUL WIGSTEN'S HEIRLOOM TOMATO RISOTTO**

HOUSE-CURED CRISPY HAM & WILTED SKY FARMS ARUGULA  
MUSHROOMS & PARMIGIANO-REGGIANO 13.00

#### **HOUSE-CURED NORTHWIND FARM DUCK CONFIT WITH WILD MUSHROOMS**

WIGSTEN FARMS BLUE CORN & NY STATE SWEET CORN  
MAITAKE & LOBSTER MUSHROOMS  
LARATTE FINGERLING POTATOES 15.00

#### **WILD MUSHROOM RISOTTO**

MAITAKE, ROYAL TRUMPET, & LOBSTER MUSHROOMS  
LOCAL LEEKS & HOUSE-GROWN SWISS CHARD  
PARMIGIANO-REGGIANO 13.00

*Executive Chef: Sara Lukasiewicz*

*Owners: Julia and Nigel Widdowson*

108 HUNNS LAKE RD • BANGALL, NY 12506 • 845-868-3175



## **MAIN COURSE**

**PAN ROASTED BLACK PEARL ARCTIC CHAR**  
BRAISED FENNEL, BABY CARROTS, & FAVA BEANS  
NY LEEK MASHED POTATOES  
CHERVIL & CAPER BROWN BUTTER 29.00

**SLOW ROASTED YORKSHIRE PORK BELLY**  
(RAISED BY 4H MEMBER BRYAR HAWKS)  
BABY BUTTERNUT SQUASH,  
LUCAS FARM BROCCOLI, & GOLDEN ZUCCHINI  
CONCORD GRAPE PORK JUS 28.00

**BRAISED HERONS ROOST LAMB SHOULDER**  
SWEET POTATO GNOCCHI & CIPPOLLINI ONIONS  
GREEN BEANS & SHALLOTS  
TOMATO, OREGANO, & THYME 28.00

**SEARED SCALLOPS**  
CORN & FAVA BEAN RISOTTO  
MIGLIORELLI FARMS BABY CARROTS  
SORREL BUTTER SAUCE 28.00

**ROASTED NORTHWIND FARM PETIT POUSSIN**  
PAUL WIGSTENS YELLOW & GREEN SQUASH WITH HEIRLOOM TOMATOES  
LOCAL LEEK MASHED POTATOES & SAUTÉED MIXED MUSHROOMS  
BOURBON CHICKEN JUS 29.00

**COPPERIDGE FARMS HANGER STEAK**  
PARMESAN CRUSTED ROSE GOLD STEAK FRIES AND PADRON PEPPERS  
SAUTÉED LOCAL ESCAROLE WITH GARLIC CONFIT  
NASTURTIUM BUTTER 27.00

**MUSHROOM STUFFED MIELI FARM TAMWORTH PORK LOIN**  
FAVA BEANS, ENGLISH PEAS & MUSHROOMS  
SAGE & THYME SPAETZLE  
PORK JUS 28.00

**PAN-FRIED NORTHWIND FARM CORNISH GAME HEN**  
ROASTED CAULIFLOWER, NY STATE GREEN BEANS, & SHALLOTS  
TOMATOES, CREAM, & HOUSE-MADE TAGLIATELLE PASTA  
NASTURTIUM LEAVES 29.00

**ROASTED HERON'S ROOST LEG OF LAMB**  
ROSE & CRANBERRY POTATO GALETTE  
MIGLIORELLI CHIOGGIA, WHITE BABY BEETS, & GREENS  
ELDERBERRY LAMB JUS 28.00

**PAN ROASTED GIGHA ISLAND HALIBUT**  
GREEN BEANS, HEIRLOOM TOMATOES, & YELLOW ZUCCHINI  
DILL SCENTED BASMATI RICE  
DILL BEURRE BLANC 29.00