

# *A La Carte Menu*

## ALPINE PRELUDE

### **Amuse-Bouche**

To enliven the senses, compliments of the Chef

## APPETIZERS

### **Seared Hudson Valley Foie Gras**

#### **Caramelized Atlantic Jumbo Sea Scallop**

Tomato Garlic Confit, Grilled Frisee, Garlic Chips  
Bacon Powder, Miso Plum Reduction  
24

### **Ragout of Atlantic Blue Crab**

Melted Leeks, Sautéed Shiitake Mushrooms  
Lemon Chive Beurre Blanc  
20

### **Seared Wagyu Beef Carpaccio**

Charred Romaine, Shaved Parmesan  
Caesar Ice Cream, Toasted Pine Nuts, Egg Snow  
Kalamata Tapenade Crostini, White Truffle Oil  
20

### **Crispy Braised Veal Sweet-Breads**

Caramelized Wild Mushrooms, Parsnip Puree  
Gremolata, Shaved Watermelon Radish  
Mushroom Marsala Cream Sauce  
17

### **Heluka Crispy Pork Belly**

Rosemary Yukon Parisian Potatoes  
Diced Apple Preserves, Braised Fennel  
Molasses Soy Glaze  
19

### **Garlic Herb Spinach Stuffed Portabella**

Boursin Creamed Spinach, Mushroom Duxelles  
Olive Oil Sundried Tomatoes, Polenta Croutons  
Arugula Pesto  
18

## SOUP & SALAD

### **Lobster Bisque**

Lobster Claw Meat, Roasted Shallot Cream  
Chive Batons, Tarragon Oil  
18

### **Potato Leek Soup**

Garlic Herb Crème Fraiche, Potato Crisps  
Fried Leeks  
17

### **Baby Spinach and Crispy Pancetta Salad**

Spiced Walnuts, Cured Red Onion, Hard-Boiled Egg  
Crumbled Bleu Cheese, Port Macerated Dates  
Honey Dijon Vinaigrette  
15

### **Marinated Kale Salad**

Pomegranate Seeds, Grapefruit Supremes  
Roasted Butternut Squash, Grated Manchego  
Focaccia Croutons, Honey Crisp Apple Vinaigrette  
16

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.

# INTERMEZZO

## Sorbet

## ENTRÉES

### Wood Fire-Grilled Wagyu NY Strip

Bacon Horseradish Potato Puree  
Grilled Asparagus, Tobacco Onions, Herb Butter  
Port Syrup, Forest Mushroom Demi-Glace  
55

### Cabernet-Braised Lamb Shank

White Wine and Garlic Wilted Spinach, Gremolata  
Crispy Parmesan and Herb Polenta Cake  
Caramelized Brussel Sprouts, Sauce Natural  
43

### Grape Leaf-Wrapped Pork Tenderloin

Kalamata Olives, Roasted Tomatoes, Crispy Capers  
Marinated Artichoke, Crunchy Prosciutto  
House-Made Fettuccine, Tomato Cream Sauce  
41

### Citrus-Spiced Duck Leg Confit

Roasted Candy Stripe Beets, Tri-Color Baby Carrots  
Watercress, Maple Sweet Potato Puree  
Caramelized Onion Glace de Poulet  
43

### Young Rabbit Roulade

Foie Gras, Spinach, Roasted Tomato, Boursin Stuffed  
Honey-Glazed Parsnips, Purple Potato Herb Gnocchi  
Blackberry Red Wine Demi-Glace  
44

### Herbed Farro Risotto

Haricot Vert, Marinated Cherry Tomatoes, Fava Beans  
Manchego Cheese, Shredded Swiss Chard  
Basil Chiffonade, Broccoli Spinach Cream Sauce  
36

### Bouillabaisse Pasta

Alaskan Cod, Atlantic Scallops, Smoked Mussels  
Tiger Shrimp, Asparagus, Chive  
House Made Squid Ink Cavatelli  
Rouille Crostini, Saffron Fennel Herb Broth  
46

### Of The Sea

Chef's Daily Preparation  
Market

## THE PERFECT ENDING

### Waffle Crisp Napoleon

Cherry Chocolate Cake, Strawberry Cheesecake Gelato  
Rum Soaked Strawberries, Salted Caramel  
Chocolate Ganache  
13

### Cinnamon Apple Carrot Cake

Cream Cheese Frosting, Candied Carrot  
Apple Chip, Cinnamon Whipped Cream  
14

### Haus Ice

Chef's Selection of Ice Cream, Ice Bowl, Berry Coulis  
Glazed Berries  
12

### Espresso Cheesecake

Oreo Crust, Cocoa Nibbs, Toasted Almonds  
Nutella Whipped Cream  
14

### Banana Crème Brulee

Caramelized Banana, Macerated Berries  
Caramel Brittle, Mint Reduction  
13

### Peanut Butter Cup

Peanut Butter Mousse, Candied Peanuts  
Raspberry Reduction, Vanilla Bean Ice Cream  
14

Menu subject to change. A 5.9% surcharge in addition to applicable state, local and forest service taxes will be added to your bill.  
A 20% gratuity will be added to parties of 6 or more. A split plate charge of \$15 will apply for all guests sharing an entrée.

