

THE FARMHOUSE

MOTHER'S DAY MENU FOUR COURSES.

EIGHTY-FIVE DOLLARS PER PERSON
WINE PAIRING SIXTY-FIVE DOLLARS PER PERSON

CHEF'S CANAPE

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FIRST COURSE

Simple Greens, Pickled Spring Vegetables, Hudson Valley Honey
Vinaigrette

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Prime Beef Carpaccio, Black Truffle, Hazelnuts, Baby Arugula

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Hudson Valley Burrata, Thai Basil, Heirloom Tomato, Saba.

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Seared Blue Fin Tuna, Avocado, Green Mango Salsa

SECOND COURSE

Maine Lobster "Gnudi", Baby Squash, Crispy Lemon, Heritage Pork Belly
Sauce Americaine

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Chittara, Veal Meat Balls, Whipped Sheep's Milk Ricotta, Garlic Filone

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Tri-Color Linguine, Mint, Zucchini

THIRD COURSE

Oven-Roasted Lubina, Heirloom Cauliflower, Pommies Puree, Sauce Marsala

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Grass-Fed Filet, Duck Fat Fried Potatoes, White Asparagus, Sauce Soubise

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Lamb Rib-Eye, Local Carrots, Medjool Dates, Marcona Almonds Jus de Agneau

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Chesapeake Bay Soft Shell Crabs, Tomato Gazpacho, Pancetta Pickled Apple
Slaw

DESSERT

Chocolate "Regalo", Dulce de Leche, Espellette Peanuts Nougatine
Or

Cheese Cake, Candied Citrus, White Peach, Pistachio Merengue
Or

Apple Tart Tatine, Pate Sucre, Calvados Ice Cream



RELAIS & CHATEAUX.