

STARTERS

ORGANIC CAULIFLOWER-TUMERIC SOUP

Wild Dill Pollen, Ginger

15

SQUASH BLOSSOM TEMPURA

Dungeness Crab, Sweet Corn, Piment d' Espelette

25

ROASTED ORGANIC GLOBE ARTICHOKE

White Coco Beans, Swiss Chard, Walnut "Gremolata"

19

FORTS FERRY FARM HEIRLOOM TOMATO SALAD

Italian Robiola Cheese, Basil Dressing

17

ORGANIC FORAGED GREEN SALAD

Chicories, Bibb Lettuce, Castel Franco, Herbal Vinaigrette

15

BLUE FIN TUNA TARTARE

Dashi Gelée, Shiso, Caspian Sea Golden Ossetra Caviar

32

HOMEMADE PASTA

GARGANELLE

Oregon Morels, 24mths Comte (Shaved Fresh Black Summer Truffles \$15)

24

PAPPARDELLE

Snow Hill Farms' Pork Ragù, Anise, Hazelnuts, Larson's Farms Farmer's Cheese

22

RAVIOLI

Maine Lobster, Meyer Lemon, Wood Sorrel, Green Asparagus

28



CHRISTOPHER D'AMBROSIO | Executive Chef

RELAIS & CHATEAUX

ENTREES

CHERRY WOOD-GRILLED SNOW HILL FARMS' HERITAGE CHICKEN

Summer Bean Fricassée, Wild Chanterelles, La Ratte Potato Puree, Chermoula

34

CATSKILLS NY 100% GRASS-FED BEEF FILET

Red Walla-Walla Onion Jam, Roasted Fingerling, "Creamed" Spinach

43

NEW ENGLAND BLACK SEA BASS

Spiced Tomato Dressing, Green Apple Eggplant, Heirloom Zucchini

35

WILD ALASKIAN SALMON

Blood Orange Glazed Belgian Endive, Organic Frisée, Garden Pea Purée

36

ANCIENT GRAIN RISOTTO

Wild Mushrooms, John Boy's Farm Duck Egg, Einkorn, Wild Rice

30

CHEESE COURSE

Persil de Ramboulet, H. Moser 'Screamer' Triple Cream, Ossau Iraty

Homemade Tri-Star Strawberry-Balsamic Vinegar Condiment

23

DESSERTS 15

VALRHONA CHOCOLATE CAKE

Orange Scented Chocolate Mousse

GLAZED WHITE DONUT PEACH

Amaretto Sorbet, Lemon Verbena

CHEESE CAKE

Fromage Blanc, Kumquat, Pain d'Espices

The Farmhouse Uses Organic Produce & Proteins

We Also Source Locally When Available

Our kitchen and Dining Room Staff Care Very Much About Your Health. Please Notify Us Regarding Relevant Food Allergies

THANK YOU



RELAIS & CHATEAUX