

September Menu Part 1

Please call Chef Lo Pinto at 845.746.7852 to book your table

Wednesday Sept 6, 13, Thursday Sept 7, 14,

7pm

3 Course

Chef Table Menu- & (2) 4oz glass Wine Pairing

\$55 plus tax and tip

Menu

Prosciutto, Black Mission Fig, Endive, Saba
Swiss Chard and Ricotta Stuffed Shells, Barbera Tomato
Chocolate and Vin Santo Tart, Caramel Cream

Friday Sept 8 & 15 Saturday Sept 9 & 16

7pm

5 Course

Chef Table Menu- & (4) 4oz glass Wine Pairing

\$100 plus tax and tip

Menu

Prosciutto, Black Mission Fig, Endive, Saba
Swiss Chard and Ricotta Stuffed Shells, Barbera Tomato
Seared Branzino, Tagliatelle of Zucchini & Carrot,
Pinot Grigio Emulsion
Grilled Herbal Pork, Sweet Potatoes, Spinach, Primitivo Aioli
Bourbon Pecan Tart, Vanilla Gelato

September Menu Part 2

Please call chef Lo Pinto at 845.746.7852 to book your table

Wednesday Sept 20 & Thursday Sept 21

7pm

3 Course

Chef Table Menu- & (2) 4oz glass Wine Pairing

\$55 plus tax and tip

Menu

Jersey Corn, Watermelon, Grilled Onion, Avocado
Strazopeti, Mushrooms, Ricotta, Poached Egg
Fuji Apple and Cranberry Crisp, Vanilla Gelato

Friday Sept 22 & 29 & Saturday Sept, 30

7pm

5 Course

Chef Table Menu- & (4) 4oz glass Wine Pairing

\$100 plus tax and tip

Menu

Jersey Corn, Watermelon, Grilled Onion, Avocado
Strazopeti, Mushrooms, Ricotta, Poached Egg
Citrus Steamed Black Sea Bass, Confetti of Vegetables, Herb Crumbs
Roasted Duck Breast, Swiss Chard, Parsnips, Cabernet Vinaigrette
Selection of Chocolates

If you like to book a Private table 10/12
Please take a look at the chef suggested menu below
you can always arrange a special menu made only for you please
call chef Lo Pinto at 845.746.7852

SPRING MENU

3 Course

Chef Table Menu- & (2) 4oz glass Wine Pairing
Wednesday & Thursday only \$55 per Person plus tax and tip

1st Course

Grilled Asparagus, Poached Egg, Parmigiano, EVO

2nd Course

Tagliolini, Dandelion Greens, Garlic, EVO, Pecorino

3rd Course

Strawberry Sabayon

5 Course

Chef Table Menu- & (4) 4oz glass Wine Pairing
Wednesday & Thursday \$75 per Person plus tax and tip
Friday & Saturday \$100 per Person plus tax and tip

1st Course

Grilled Asparagus, Poached Egg, Parmigiano, EVO

2nd Course

Tagliolini, Dandelion Greens, Garlic, EVO, Pecorino

3rd Course

Truffle Grilled Cheese, Baby Spinach and Pancetta Salad

4th Course

Field & Stream

Grilled Rack of Lamb & Roasted Trout, Saute' Greens

Potato Puree, Primitivo Vinaigrette

5th Course

Strawberry Sabayon

SUMMER MENU

3 Course

Chef Table Menu- & 2 4oz glass Wine Pairing

Wednesday & Thursday only \$55 per Person plus tax and tip

1st Course

Prosciutto, Black Mission Fig, Endive,
Gorgonzola, Saba

2nd Course

Chianti Braised Chicken, Risotto, Sweet Pea Broth

3rd Course

Nero d' Avola Chocolate Cake, Warm Berries,
Vanilla Mascarpone

5 Course

Chefs Table Menu- & (4) 4oz glass Wine Pairing

Wednesday & Thursday \$75 per Person plus tax and tip

Friday & Saturday \$100 per Person plus tax and tip

1st Course

Blue Claw Crab, Cucumber, Radish,
Tarragon, Citrus Vinaigrette

2nd Course

Prosciutto, Black Mission Fig, Endive,
Gorgonzola, Saba

3rd Course

Pinot Noir Risotto, Crispy Salmon, Sweet Pea Broth

4th Course

Duo of Duck
Roasted Breast, Cabernet Sauvignon Braised Thigh,
Sweet Potato Puree, Root Vegetables

5th Course

Nero d' Avola, Warm Berries, Vanilla Mascarpone

FALL MENU

3 Course

Chef Table Menu- & (2) 4oz glass Wine Pairing

Wednesday & Thursday only \$55 per Person plus tax and tip

1st Course

Rice-Less Risotto

Cauliflower, Shrimp, Crab, Bass, Tomato, Fresh Basil

2nd Course

Duo of Lamb

Braised Shank, Grilled Chop, Root Vegetables, Mashed Potato

3rd Course

Espresso Chocolate Cake, Vanilla Mascarpone Mousse

5 Course

Chefs Table Menu- & (4) 4oz glass Wine Pairing

Wednesday & Thursday \$75 per Person plus tax and tip

Friday & Saturday \$100 per Person plus tax and tip

1st Course

Cauliflower & Bartlett Pear Soup, Vanilla

2nd Course

Roasted Beet, Celery & Endive Salad, Gorgonzola Dressing

3rd Course

Roasted Cod, Butternut Squash Risotto, Fresh Sage

4th Course

Duo of Lamb

Braised Shank, Grilled Chop, Root Vegetables, Mashed Potato

5th Course

Espresso Chocolate Cake, Vanilla Mascarpone Mousse

WINTER MENU

3 Course

Chef Table Menu- & (2) 4oz glass Wine Pairing

Wednesday & Thursday only \$55 per Person plus tax and tip

Sweet Dumpling Squash Soup, Crispy Parsnips

2nd Course

Spaghetti, Wild Mushrooms, Pancetta, Fresh Parsley

3rd Course

Fuji Apple and Cranberry Crisp, Vanilla Gelato

5 Course

Chef Table Menu-& 4 4oz glass Wine Pairing

Wednesday & Thursday \$75 per Person plus tax and tip

Friday & Saturday \$100 per Person plus tax and tip

1st Course

Sweet Dumpling Squash Soup, Crispy Parsnips

2nd Course

Shaved Fennel, Grapefruit & Avocado, Campari Vinaigrette

3rd Course

Spaghetti, Wild Mushrooms, Pancetta, Fresh Parsley

4th Course

Valpolicella Braised Beef Short Rib,

Potato Puree, Root Vegetables

5th Course

Fuji Apple and Cranberry Crisp, Vanilla Gelato