

HARVEST MOON

DINNER

STARTERS

HIGHLAWN DAIRY CHEESE TASTING

NF

cheddar | crema alpina | blue cheese | olives
honey comb | grainy mustard | pickled berries
multigrain crostini

CHICKPEAS PANIS FRITTER

V, NF, GF, DF

Grilled lemon | pink peppercorn | tarragon aioli

BLISTERED SHISHITO PEPPERS

VG, GF, DF, EF

hazelnut romesco | scallions
smoked salt

HUDSON VALLEY STEELHEAD POKE

GF, DF

edamame | hijiki seaweed salad
crispy forbidden rice

BABY GEM CAESAR

multigrain croutons | white anchovy | parmesan

ORGANIC MIXED GREENS

GF, V

pickled pear | raspberries | goat cheese
toasted pumpkin seeds

YOUR JOURNEY TO MINDFUL EATING

DAILY SPECIALS

DAILY SOUP INSPIRATION

multigrain cracker

BUTTERNUT SQUASH RISOTTO

VG, GF, DF, GF

curry toasted almonds | cranberries

GRILLED ASPARAGUS

V, GF, NF, GF

polenta | blue cheese | balsamic glaze

PENNE PRIMAVERA

V, NF, GF

spring vegetables | lemon herb emulsion | parmesan

VEGAN SICHUAN TOFU

VG, GF, DF, NF, EF

steamed vegetables | pea shoots | brown rice

MARKET FISH

NF, GF, DF

baby heirloom potato | green beans | nicoise olives
confit tomato | sauce gribiche

ENTRÉES

GRASS-FED

“COULOTTE” STEAK

GF, NF, DF

parsnip puree | asparagus tips | beef jus

HUDSON VALLEY STEELHEAD TROUT

GF, NF, DF

grilled endive | citrus salad | watercress | maple glaze

SLOW COOKED CHICKEN BREAST

GF, DF, NF

rhubarb gastrique | wilted greens
quinoa-cauliflower cake

PAN-SEARED SAVOY CABBAGE “STEAK”

GF, VG, DF, NF

EVOO sous vide | new potatoes | wild ramps
umami mushroom jus

BUTTERNUT SQUASH-BROWN RICE BOWL

VG, GF, NF

soy glazed mushrooms | broccoli
4 hour egg | quick kimchi | furikake
black garlic-gochujang

LOCAL FARM RAISED LAMB

GF, NF

green pea mash | pearl onions | roasted baby carrot |
mint jus

GF Gluten Free | DF Dairy Free | V Vegetarian | VG Vegan | NF Nut Free | EF Egg Free

Disclaimer: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.