

THE BLUE HEN DINNER

BY DAVID BURKE

STARTERS

PASTRAMI SALMON 16

cucumber | mustard seed relish | radish | frisée | rye blini

WHITE GAZPACHO 18

blue crab | baby corn | avocado | watermelon

WOOD FIRED OCTOPUS 17

green olives | chorizo | saffron rouille | frisée | peppadew

OYSTERS ON THE HALF MP

grapefruit granita | vanilla sea salt | cilantro

SMOKED WAGYU BEEF CARPACCIO 18

caperberry | wild red huckleberries | tarragon aioli | chili oil | sorrel

SALADS

ASPARAGUS, WATERMELON & BURRATA 17

tomato | prosciutto | fava beans | basil citrus vinaigrette

CAESAR SALAD 14

64° duck egg | speck | anchovies | torn croutons

PICKLED STONE FRUIT SALAD 16

arugula | sea salted marcona almonds | kalamansi vinaigrette

BABY KALE SALAD 16

charred scallions | pepitas | avocado | blood orange

OPEN FACED WEDGE SALAD 15

smoked tomato | bleu cheese | bacon | shallots

ENTRÉES

PASTURE RAISED CHICKEN 29

locally foraged mushrooms | asparagus complexities | preserved tomato | radish

ROASTED SALMON 29

adirondack "potato salad" | tatsoi | heirloom carrot purée | beech mushroom

LOBSTER & CAVIAR 90

golden osetra caviar | golden chanterelles | crème fraîche | butter poached lobster

HUDSON VALLEY DUCK 36

rhubarb | celery leaves | hearts of palm | blood orange | goat cheese "cheesecake"

BEET RISOTTO 26

mint | feta | fava beans | english pea | 64° duck egg

VEAL CHOP 42

baby turnip | watercress | cauliflower | charred apricot | malt crumble

FILET MIGNON 45

roasted baby carrots | baby kale | garlic confit | 20 yr. aged balsamic | bone marrow | parisian gnocchi

DIVER SCALLOP & PORK BELLY 32

leek | asparagus ragout | sorrel | lemon-caper vinaigrette

STRIPED BASS 37

lardo parsnip purée | charred spring onion | chorizo | garlic flowers | green grapes

ROASTED RACK OF LAMB 44

preserved lemon curd | "peas & carrots" | morels

SIDES

WILTED KALE 6

ROASTED ADIRONDACK BLUE POTATOES 6

ASPARAGUS 8

HONEY THYME ROASTED HEIRLOOM CARROTS 8

Our Executive Chef Chris Bonnivier strongly believes in supporting local agriculture. We would like to thank the following farms within our community for providing us with sustainable food.

ROYALTON FARMS, FRESH TAKE FARMS, BATTENKILL DAIRY, THOMAS POULTRY FARM & LITTLE FIELD FARMS