

THE
BLUE  HEN

BY DAVID BURKE

PRIX FIXE DINNER

*3 courses & a glass of wine | \$35 per person *tax & gratuity not included*

STARTER

CAESAR SALAD

parmesan reggiano | anchovies | torn croutons

HARVEST SQUASH BISQUE

cranberry | sage | pepitas

ADELPHI SALAD

shaved root vegetables | artisan greens | house vinaigrette

SEARED SCALLOP

fennel | blood orange | sunchoke | endive

ENTRÉE

BISON SHORT RIB & BARBECUE SHRIMP

corn polenta | crispy shallots

ROASTED CORNISH GAME HEN

honey & thyme roasted carrots | wild mushroom

DB PASTRAMI SALMON

brussel sprouts | warm beets | pickled mustard seeds

STRIP STEAK

potato purée | cauliflower | artichoke | hazelnut

HOUSE MADE CAVATELLI

roasted cauliflower | chimichurri | wild mushroom

DESSERT

PARIS TEA POT DE CRÈME

*almond chocolate | whipped cream | chocolate moelleux
| toasted almonds | hibiscus meringue crisps*

CHESTNUT CAKE

*chestnut financier cake | green apple gelée | white
chocolate mousse | caramel | candied walnuts*

ICE CREAM OR SORBET

chef's seasonal selection

THE BLUE HEN PRIX FIXE DINNER MENU IS SUBJECT TO CHANGE WEEKLY, BASED UPON AVAILABILITY

Our Executive Chef Chris Bonnavier 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