

THE BLUE HEN DINNER

BY DAVID BURKE

STARTERS

WOOD FIRE ROASTED OYSTERS *MP*
artichoke | charred onion | nduja sausage
| castelvetro olive pistou

CRISPY GLAZED PORK BELLY *15*
smoked bleu cheese | bitter greens | blood orange |
pickled chilies | parsnip

KABOCHA SQUASH BISQUE *12*
cranberry gelée | crispy sage | maple roasted pepitas

GRILLED OCTOPUS *17*
green olives | chorizo | saffron rouille | frisée |
peppadew

WAGYU BEEF CARPACCIO *17*
cape gooseberry | cured egg yolk | pickled mustard
seed | espelette | black garlic aioli | cornichons

SALADS

MUSTARD GREEN SALAD *14*
smoked cotija cheese | roasted delicata squash |
buttered pepitas | black walnuts | cranberries

CAESAR SALAD *14*
64° duck egg | speck | anchovies | torn
croutons

FRESH TAKE FARMS "MIREPOIX" SALAD *12*
garlic frites | shaved radish | heirloom carrots |
baby turnips | white fig agrodolce | fennel

WARM BRUSSEL SPROUT SALAD *14*
gjetost cheese | rye croutes | bacon | curried
chayote squash

ENTRÉES

GAME HEN BALLOTINE *29*
porcini mushroom | spiced chestnut | sage crème |
fava bean | corn purée

PASTRAMI SALMON *29*
brussel sprouts | warm beet vinaigrette | sauce
persillade | pickled mustard seeds

ROASTED LAMB LOIN CREPINETTE *44*
cabbage purée | spice roasted baby carrot |
curried eggplant mostarda | butter poached
baby turnip

SPICE LACQUERED LOCAL DUCK BREAST *36*
poached dates | baby fennel | barley croquettes |
spiced yam purée | mizuna

STRIP STEAK *36*
hazelnut bone marrow crumb | chimichurri |
pommes purée | cauliflower | artichoke

SCALLOP & FOIE GRAS *34*
braised endive | sweet & sour fennel | blood orange |
sunchoke

VEAL TENDERLOIN *42*
cornmeal purée | sunchoke crisps | arugula | maitake
mushroom | caramelized parsnip | wild huckleberry

SIDES

ROASTED FINGERLING POTATOES *6*

BRUSSELS SPROUTS *8*

HONEY THYME ROASTED HEIRLOOM CARROTS *8*

BABY BEETS *8*

WOOD FIRE ROASTED MUSHROOMS *10*

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