



Hudson Valley spring menu

catering

Appetizers

Minty Spring Pea Soup with Old Chatham Fresh Ricotta Cheese

Roasted Asparagus on a Bread Alone Crostini with Parmesan and Truffle Oil

Edenbrook Farms Smoked Trout with Apple and Cabbage Slaw

Hudson Valley Duck Foie Gras with Brioche and Rhubarb Confit

Entrées

Creamy White Truffle Risotto with Spinach, Baby Shrimp and Lemon

Sauteed Salmon Fillet with Morels and Rosemary-Lemon Butter Sauce

Roasted Quattros Farm Game Hen with Warm Red Potato and Chive Salad

Fresh Ham Steak with Creamy Honey-Mustard Sauce with Baby Carrots and Peas

Pistachio Crusted Rack of Lamb with Lemony Asparagus and Wild Rice Pilaf

Wild Mushroom Ravioli with Creamy Tomato and Herb Sauce

Desserts

Local Bread, Fruit and Cheese Plate

Strawberry and Rhubarb Tart with Whipped Custard

Buttermilk and Vanilla Bean Panna Cotta with Macerated Strawberries

Caramel Flan with Candied Almonds

Trio of Sorbetti: Chocolate, Raspberry and Hazelnut

FOR MORE INFORMATION ABOUT CUSTOMIZING ANY OF THE ABOVE DISHES FOR YOUR NEEDS,
PLEASE CALL US: JULIANA BAIARDI AT 914•714•3925 OR JEFFREY ZENGEN AT 914•714•0244