



~ *Appetizers / Soup / Salads* ~

Sautéed Scallop & Shrimp

Corn, Bacon, Almonds, Red Onions, Snap Peas, Lemongrass-Coconut Sauce
16

House Salmon Gravlax with Spoonbill Caviar

Lemon Crème Fraiche, Cornichon, Capers & Dill Egg Salad
16

Baked Brie & Pistachios

Pear Purée, Asparagus, Baby Frisée, Anjou Pear Vinaigrette
14

Foie Gras Terrine

Rhubarb Onion Chutney, Balsamic Fig Purée, Brioche
20*

Snails Cassolette, Tarragon Almond Butter

Fermented Garlic, Prosciutto, Shallots, Toasted Almonds
15

Tomato & Grape Gazpacho

Zucchini Julienne Salad, Paprika & Bell Pepper Sorbet
12

Brussels Sprouts Salad

Goat Cheese Mousse, Sliced Almonds, Shaved Radishes, Dill Dressing
14

House Organic Mesclun & Spinach Salad

Crispy Bacon, Candied Walnuts, Strawberries, Dried Cherries, Amish Gorgonzola
12

~ *Entrees* ~

Pan-Seared Soft Shell Crabs

Fennel Compoté, Olive Tartlet, Tournery Zucchini, Pea Shoots, Tomato Horseradish Sauce
38

Roasted Loch Duart Salmon

Wild Mushrooms, Pea Purée, Bacon Wrapped Asparagus, Saffron Quinoa, Lemon Brown Fumé
38

Alaskan Halibut

Shiitakes, Green Onions, Tournery Yukons, Breakfast Radishes, Pickled Cucumber Sauce
38

Seasonal Vegetarian Composition

Quinoa, Fava Beans, Beets, Carrots, Asparagus, Breakfast Radishes, Tofu, Artichoke & Pea Purée
32

Hudson Valley Rohan Duck Breast

Sautéed Spinach, Roasted Peach, Daikon, Duck Bacon Potatoes, Sweet Spice Duck Sauce
39

Pan-Seared Filet Mignon

Potato Galette, Peas, Pearl Onions, Carrots, Brussels Sprouts, Asparagus, Cabernet Sauce
42

Braised Veal Cheeks & Pan Seared Sweetbread

Carrot Purée, Fava Beans, Pearl Onions, Baby Beets, Braised Veal Sauce
40

Roasted Australian Lamb Rack

Lamb Stuffed Cabbage, Artichoke Purée, Roasted Baby Beets, Garlic Confit, Lamb Sauce
42

~ **Prix Fixe Menus** ~

Three-Course

Choice of Appetizer, Soup or Salad, Choice of Entrée, Choice of Dessert \$62

Four-Course

Choice of Appetizer, Choice of Soup or Salad, Choice of Entrée, Choice of Dessert \$72

** \$5 Surcharge with Prix-Fixe Menus*

Five-Course Tasting Menu

Chef Jerome Bacle Creates Seasonal Five-Course Menus \$79/ Paired with Wine \$129

For harmonious dining, the tasting menu is created for the entire table only.

Chef's Friday Evening Special

16 oz King Cut Prime Rib of Beef

Horseradish Mashed Potatoes, Bacon Wrapped French Beans, Au Jus
\$38

(This Special Entree is Only Available on Friday Evening)

3-Course Lighter Fare Summer Menu

~ **Appetizer /Soup /Salad** ~

House Duck & Pork Terrine

*Fruit Chutney, Dried Black Mission Fig Purée, Cornichon
Whole Grain Mustard, Brioche*

Seasonal Soup du Jour

Mixed Green House Salad

Frisée, Fresh Mint, Blueberries, Sliced Almonds, Goat Cheese

~ **Entrees** ~

Pan Seared Grouper

Olive Yukon, Ratatouille, Tarragon Sauce

Sautéed Scallops & Shrimp

*Pea & Saffron Barley Risotto, Corn, Chorizo, Bell Peppers
Lemongrass-Coconut Sauce*

Roasted Berkshire Pork Tenderloin

*Carrot Purée, Baby Zucchini, Roasted Garlic, Crispy Polenta
Sage Pork Jus*

~ **Desserts** ~

Chocolate "Smoes"

Chocolate Ganache, Graham Crust, Meringue, Caramel Sauce & Anglaise

Seasonal Crème Brûlée with Fresh Berries

Vegetarian Options Available

*** No Substitutions ***

\$39

Courtright's is judicious about sourcing organic & sustainable products whenever possible.

We work closely with our farmers & purveyors to bring you the season's best.

Accommodations for special diets available upon request

For Parties of 6 or more 18% gratuity is added.

**ZAGAT
RATED**



MICHELIN 2012