

DINNER

SOUP

ROAST TOMATO AND LAVENDER SOUP 8

mascarpone

FRENCH ONION SOUP 8

ROOT VEGETABLE PURÉE 8

APPETIZERS

GRILLED OCTUPUS SALAD 19

roast fennel, water crest slaw, blood orange velouté (GF)

BURRATA WITH JAMÓN 15

balsamic caviar and pickled melon (GF)

CHICKEN PAILLARD 16

heirloom radish, arugula, wax beans, basil pesto (GF)

TUNA & QUINOA NIÇOISE 24

sushi grade ahi, toasted quinoa, french beans, kalamata olives, quail egg, red wine vinaigrette (GF)

CAESAR SALAD 13

gem romaine, baby kale, avocado, heirloom cherry tomatoes, parmesan dressing (GF)

chicken +8 | shrimp +10

HUDSON VALLEY CAMEMBERT 15

fresh baby spinach, local honey, marcona almonds, cranberries, strawberry vinaigrette (GF)

MARKET GREENS 12

seasonal market greens tossed, roast tomatoes, market vegetables, sherry vinaigrette (GF)

FOIE GRAS AU TORCHON 22

cognac-infused foie gras, ginger marmalade, grilled country bread (GF)

ENTRÉES

DUCK BREAST 29

red organic rice, baby spinach, baby carrots, sauce a l'orange (GF)

CHICKEN & MUSHROOMS 26

pan-seared chicken, shitake leek, seasonal ravioli, roast vegetables

MUSHROOM-CRUSTED SEA BASS 31

beluga lentils, roasted butternut squash

DAY BOAT SCALLOPS 29

pan-seared scallops, sautéed beech mushrooms, toasted sage, roast corn velouté (GF)

WILD SALMON 30

celery root purée, braised leeks, caper berries and sauce vierge (GF)

FILET MIGNON 38

6oz grass-fed petit filet, slab bacon, asparagus risotto and market vegetables (GF)

GRILLED RIB EYE 42

16oz grass-fed bone-in rib eye, basted in butter, fingerling potato, roast corn hash (GF)

COLORADO LAMB CHOPS 38

faro risotto, market vegetable ragout

VEGETABLE LASAGNA 24

homemade lasagna, fresh ricotta cheese, plum tomatoes and pesto

QUINOA VEGETABLE BOWL 20

toasted quinoa, sautéed asparagus, mushrooms, grated carrot, tahini dressing (GF)

THEATER MENU – 38

5:00PM – 8:00PM

APPETIZER

BURRATA WITH JAMÓN

balsamic caviar, pickled melon

CAESAR SALAD

gem romaine, baby kale, avocado, heirloom cherry tomatoes, parmesan dressing

HUDSON VALLEY CAMEMBERT

fresh baby spinach, local honey, marcona almonds, cranberries tossed, strawberry vinaigrette

ENTRÉE

FILET MIGNON (ADD 5)

6oz grass-fed petit filet, slab bacon and asparagus risotto, market vegetables

WILD SALMON

celery root purée, braised leeks, caper berries, sauce vierge

DUCK BREAST

red organic rice, baby spinach, baby carrots, sauce à l'orange

VEGETABLE LASAGNA

homemade lasagna, fresh ricotta cheese, plum tomatoes, pesto

DESSERT

TAHITIAN VANILLA CRÈME BRÛLÉE

fresh berries, mint

CHEESECAKE

new york cheesecake, raspberry sauce



MONDAY

SOLE FILET MEUNIÈRE 29

*sautéed spinach, farro,
tarragon beurre blanc*

TUESDAY

BRAISED LAMB SHANK 30

*cauliflower potato
purée, roast butternut
squash (GF)*

WEDNESDAY

SPINALIS DORSI 32

*rib eye cap, israeli
couscous, toasted
shitake mushrooms,
market vegetables*

THURSDAY

OSSO BUCO 33

*veal, porcini ravioli,
vegetable ragout*

FRIDAY

PAELLA 26

*Chorizo, clams, shrimp,
cilantro mussels served
in saffron rice*

EXECUTIVE CHEF – ROBERT HOHMANN