

Chef Marcel Agnez has created an apple friendly

FARM TO TABLE MENU

honoring the fruits of The Hudson Valley with our neighbors,
King's Highway. Join us for a wonderful evening of local celebration.

Thursday, October 25th • 7:30pm

→ MENU

MACHE AND FRISEE SALAD

Apple Cider Vinaigrette, Smoked Lardons

paired with :

Arnie's Orchard

A blend of Sheepnose, Wild Crabs, Idared, Rhode Island and Greening Apples

TASTING OF CHEF'S NORMANDY STYLE TRIPE

Cider and Carrot Broth

paired with :

Ancram Heritage

A blend of 20 Heirloom Cider Varietals

FILET OF MONKFISH

Cider Butter, Swiss Chard and Fingerling Potatoes

paired with :

Lil Scrumpy

Wild foraged apples and pears from Dutchess County

CIDER DOUGHNUTS and APPLE SORBET

Hudson Valley Pommeau

Cider menu will be served with
cider rye bread + smoked cider butter

\$75 per person /// LIMITED AVAILABILITY
FOR RESERVATIONS please call 845.789.1555

