



# LE CHATEAU

## **Appetizers**

*Select One*

### **Butternut Squash Soup (V) (F/W)**

Sage Crème Fraîche & Cinnamon Brioche Croutons

### **Chilled Spring Pea & Potato Vichyssoise (V) (S/S)**

Agave Chipotle Oil, Snow Pea & Baby Bell Pepper Chiffonade

### **Purple Cauliflower Soup (V)**

Romanesco Confetti & Preserved Lemon EVOO

### **Kabocha Squash & Pumpkin Ravioli (V) (F/W)**

Brown Butter Cream, Toasted Pepitas, Smoked Bleu Cheese & Fried Sage

### **Braised Short Rib & Mascarpone Ravioli**

Marsala Beurre Blanc, Shaved Asparagus & Shiitake Relish,  
Peruvian Sweet Drop Peppers, Grilled Ricotta Salata & Porcini Oil

### **Pan Seared Gnocchi**

Smoked Tomato Broth, Crispy Prosciutto di San Daniele,  
Cannellini Beans, Whipped Herb Ricotta & Shaved Pecorino

### **Linguini Fini**

Roasted Shrimp, Asparagus Coins, Oven Roasted Tomatoes,  
Shaved Pecorino, Aged Balsamic Cream & Basil Oil

### **Maryland Lump Crab Cake (F/W)**

Rutabaga Purée, Brussels Sprout & Pickled Shallot Slaw,  
Shaved Fennel & Citrus Salad, Cilantro Oil

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## **Grilled Corn Crab Cake (S/S)**

Carrot Ginger Puree, Heirloom Tomato Relish, Mint Oil

## **Hudson Valley Duck Confit Risotto (F/W)**

Brussels Sprout Leaves, Dried Cherries, Charred Butternut Squash,  
Pomegranate Glaze & Butternut Squash Sauce

## **Summer Squash & Corn Risotto (S/S)**

Peruvian Sweet Drop Peppers, Blood Orange Glaze, Sweet Corn Sauce

## **Leek & Mushroom Risotto (V)**

Hen of the Woods, Shiitake, Oyster, Portobello Mushrooms,  
Mushroom Bisque



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## **Salads**

*Select One*

### **Beet Trio & Black Truffle Burrata Salad (V) (F/W)**

Red, Gold & Candy-Striped Beets, Red Vein Sorrel, Toasted Pistachios, Pomegranate Balsamic Glaze, Smoked EVOO & Five Peppercorn Blend

### **Satur Farm Baby Greens (V) (F/W)**

Roasted Butternut Squash, Smoked Bleu Cheese, Candied Pecans, Sundried Cranberries & Maple Vinaigrette

### **Tri-Color Kale & Belgian Endive Salad (V) (F/W)**

Roasted Apples, Pomegranate Seeds, Hudson Valley Goat Cheese, Toasted Almonds & Citrus Pommery Vinaigrette

### **Kale & Radicchio Caesar (V) (F/W)**

Charred Golden Beets, Shaved Pecorino Romano, Grilled Seckel Pears, Stuffed Peppadew Croutons & Lemon Caesar Dressing

### **Heirloom Tomato & Burrata Salad (V) (S/S)**

Candied Pecans, Baby Mustard Greens, Blood Orange Glaze, Saffron EVOO

### **Baby Kale & Little Gem Caesar Salad (V) (S/S)**

Roasted Peaches, Shaved Pecorino Romano, Pomegranate Seeds, Stuffed Artichoke Croutons & Lemon Caesar Dressing

### **Baby Arugula & Frisee (V) (S/S)**

Toasted Pepitas, Mango, Peruvian Sweet Peppers, Grilled Cotija & Cilantro Lime Vinaigrette

### **Charred Watermelon & Cucumber Salad (V) (S/S)**

Feta Cheese, Toasted Pine Nuts, Mint EVOO

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# LE CHATEAU

## Entrées

*Select Two*

### **Cabernet Braised Short Rib**

Horseradish Celeriac Puree, Broccolini & Peruvian Sweet Drop Peppers,  
Caramelized Onions & Smoked Roquefort Demi

### **Steakhouse Filet of Beef**

Smashed Truffle Fingerling Tostones, Creamed Tri-Color Kale,  
Stone Ground Pommery Demi

### **New York Strip**

Dauphinoise Potato, Caramelized Brussels Sprout, Parsnip & Pork Belly Hash,  
5 Peppercorn Demi

### **Whole Grain Mustard Rubbed Beef Tenderloin (S/S)**

Braised Leek Mashed Potatoes, Haricot Vert & Sunburst Squash Ragout,  
Berry Peppercorn Reduction

### **Grilled Beef Tenderloin (F/W)**

Garlic Confit & Scallion Yukon Gold Mashed Potatoes, Heirloom Carrot & Asparagus Ragout,  
Braised Forest Mushrooms, Brandy Reduction

### **Thyme & Rosemary Crusted Rack of Lamb**

Roasted Heirloom Fingerlings, Grilled Asparagus,  
Mint Chimichurri & Balsamic Reduction

### **Wild Caught Salmon**

Warm Lentil & Pomegranate Salad, Wilted Rainbow Swiss Chard,  
Orange & Soy Glaze, Chive Oil



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## **Chilean Sea Bass**

Oven Dried Tomato & Scallion Wild Rice, Baby Romanesco,  
Shaved Fennel & Tart Cherry Gastrique

## **Tarragon Crusted Halibut**

Mascarpone Polenta, Edamame & Grilled Corn Succotash,  
Citrus & Chive Beurre Blanc

## **Herbed Seared Grouper**

Tri-Color Quinoa, Haricot Vert, Pickled Red Onion,  
Roasted Yellow Pepper Coulis, Cilantro Oil

## **Pistachio Crusted Cod**

Shaved Brussels Sprout Risotto, Baby Patty Pan Squash,  
Roasted Red Beet Paint

## **Roasted Pear & Brie Stuffed French Cut Chicken Breast (F/W)**

Parsnip Purée, Grilled Baby Zucchini & Apple Cider Cream

## **Herb Crusted Chicken**

Red Bliss Whipped Potatoes, Vegetable Ratatouille,  
Kalamata Olive Tapenade & Tomato Coulis

## **Citrus Brined French Cut Chicken Breast (S/S)**

Warm Red Wheat Berry & Raisin Salad, Tri-Color Cauliflower,  
Smoked Peach Velouté & Heirloom Kale Gremolata

## **Bourbon & Cola Glazed French Cut Pork Chop**

Truffle Maple & Brown Sugar Whipped Sweet Potatoes, Roasted Broccolini,  
Caramelized Apple & Thyme Compote, Tamarind Demi



# LE CHATEAU

## Vegetarian Entrées

*Select One*

To be paired with the starch & vegetable being served night of

### **Roasted Cauliflower Steak**

Herb Marinated & Oven Roasted

### **Grilled Portobello**

Filled with Cous Cous & Heirloom Tomatoes

### **Kale & Mushroom Grilled Polenta Cake**

Heirloom Kale & Forest Mushrooms with Mascarpone & Pecorino

### **Wild Rice Stuffed Pepper**

Oven Dried Tomato & Scallion Wild Rice

### **Quinoa Stuffed Squash**

Tri-Color Quinoa with Roasted Vegetables & Herb Crust

### **Heirloom Tomato**

Stuffed with Tabbouleh & Fresh Herbs

If you have a food allergy, please speak to the Owner, Manager, Chef or your Server

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