# SERVED LUNCH OR DINNER

**------ FIRST COURSE ------**

**(Pre-Select One Cold or One Warm)**

# COLD

Baby Kale Caesar Salad, Parmesan, Anchovies

Valley Green Salad, Westchester County Vegetables, Charred Lemon Vinaigrette Burrata, Roasted Cherry Tomato, Caramelized Cippolini, Arugula

Ancient Grain Salad, - Emmer, Almonds, Season Vegetables, Parmesan

# WARM

Stewed Meatballs, Fontina Polenta, Tomato Sugo Whole Rosemary Grilled Prawns, Stewed Lentils, Pancetta

Spanish Octopus, Paprika, Frisee, Ceci Beans

Caramelized Artichoke Salad, Castelvetrano Olives, Arugula, Pistachio Gremolata Main Lobster Salad, Truffle, Chicory - Market Price

Baltimore Crab Cake, Jumbo Lump Crab, Old Bay Hollandaise / Add $10.00 per person

# ------ ENTRÉE PROTEIN OPTIONS ------

**(Pre-Select Two)**

# MEAT BASED

Heritage Roasted Chicken, Heirloom Legumes, Smoked Pepper, Salsa Verde Center Cut Filet Mignon, Jumbo Asparagus, Hollandaise, Fingerling Potatoes **(Petite Filet & Crab Cake Duo Plate available for an additional $10.00 per person)**

Barolo Braised Short Rib, Pomme Purée, Roasted Root Vegetables, Natural Jus 14 oz. Pork Chop, Roasted Cauliflower Agro-dolce, Spiced Cauliflower Purée, Saba

Frenched Lamb Rack, Roasted Pepper “Mostarda”, Grilled Fennel & Mint / Add $12.00 per person Wagyu NY Strip, Caramelized Cippolini, Faro Verde, Aged Balsamic / Add $15.00 per person

# FISH BASED

Monkfish “Ossobuco” – Taranga Polenta, Parsley Gremolata Wild King Salmon, Pan-Seared, Warm Ceci Bean “Sicilian Style”

Pan Seared North East Striped Bass, Marcona Almond Romesco Sauce, Grilled Haricots Vert Poached Main Lobster / Add $MP

Pan Seared Diver Scallops / Add $12.00 per person

**All prices are subject to 25% Service Charge and 8.375% Peekskill, New York Sales Tax.**

**Please see explanation on Page 2**

# VEGETARIAN BASED

**(May alternately be made Vegan)**

Fregola Salad, Radicchio, Citrus Segments, Fresh Herbs

Toasted Couscous “Puttanesca”

Local Vegetables “Al Forno” Arugula Pesto, Marcona Almond Gremolata

# ------ TABLE & MEAL ADDITIONS ------

**Pricing based per portion, recommended two portions for an 8-person table**

Crispy Brussel Sprouts, Bacon Vinaigrette, Sage $8.00 Crispy Polenta, Banga Cauda Sauce $8.00

Crispy Fingerling Potatoes, Chive & Garlic Butter $8.00 Grilled Broccoli Rabe, Sicilian Lemon, Breadcrumbs $8.00

# ------ DESSERT ------

Specialty Cake Coffee & Tea Service

# $65.00 per person Lunch / $85.00 per person Dinner

**Tax and Service Charge: All Charges are subject to a taxable Service Charge of 25% as well as combined State and Local tax of 8.375%.**

**This Service Charge is not a gratuity and does not represent a tip nor does it serve as a gratuity for any wait staff employees, service employees, or service bartenders.**

 **Please note that State and Local Taxes are subject to change and that the prevailing tax rates will apply when the event occurs.**