

*Dinner in the Tapestry Room...*



*Or Library...*



*Equus Dinner Menu Library & Tapestry Room  
For Parties of 10 - 50 Guests*

**Appetizers**

*(Please Select One)*

**Grilled Herb Marinated Quail**

*Wild Mushroom Fricassée with a Garlic Croûton*

**Hudson Valley Foie Gras and Sea Scallop**

*Orchard Chutney and Corn Pudding*

**Wild Mushroom and Chard Cannelloni**

*Black Truffle Froth*

**Tuna Carpaccio and Foie Gras Torchon**

*with Truffle Vinaigrette*

**Pancetta Wrapped Shrimp**

*Cannelloni, Fennel and Roast Tomato*

*With Orange Scented Extra Virgin Olive Oil*

**Maryland Crab Cake**

*Mango Salsa and Citrus Jicama Slaw*

**Salads**

*(Please Select One)*

**Farmer's Salad**

*Tender Greens, Roast Jerusalem Artichokes, Shaved Asparagus and Green Beans  
Crumbled Chèvre and Herb Vinaigrette*

**Endive, Pear and Smoked Trout Salad**

*Lemon, Chive Vinaigrette*

**Asparagus and Frisée Lettuce**

*With Crispy Poached Quail Egg, Bacon, Whole Grain Mustard Vinaigrette*

**Main Courses**  
(Please Select Two)

**Sautéed Fluke**

*Parsnip, Citrus Puree and Black Beluga Lentils with Citrus Nage*

**Pan-seared Swordfish**

*Wilted Spinach and Orange Fennel Risotto with Navel Orange Marmalade*

**Sautéed Artic Char**

*Peekito Crab and Basil Israeli Couscous with Olive Oil Poached Petite Tomato  
Lemon Basil Froth*

**Pancetta Wrapped Sea Scallops**

*Roast Tomato and Basil Risotto*

**Pan-seared Barnyard Chicken Breast**

*Root Vegetable and Cassoulet Romesco Sauce*

**Pan-roasted Chicken and Roast Lobster**

*Wilted Chard and Wild Mushroom Lobster Sauce*

**Crispy Berkshire Pork Loin**

*Creamy Polenta and Seasonal Orchard Marmalade Sauce Natural*

**Roast Rack of Lamb**

*Golden Beets with Chèvre and Potato Ravioli with Lamb and Red Wine Sauce*

**Oven-roasted Tenderloin of Beef**

*Braised Oxtail, Pancetta and Radicchio with Rosemary Gremolata*

**Desserts**

*(Please Select Two)*

**Chocolate Castle Cake**

*Raspberry Sorbet*

**Warm Apple Crisp**

*Tahitian Vanilla Bean Ice Cream*

**Chocolate Covered Raspberry Filled Cheesecake**

*Fresh Whipped Cream*

**Seasonal Crème Brûlée**

*Garnished with Fresh Berries*

**Flourless Chocolate Torte**

*Coffee Ice Cream*

**Frozen Grand Marnier Bavarian**

*Seasonal Macerated Berries*

**Coconut Rum Cake**

*Coconut Sorbet and Coconut Rum Sauce*

***Chef's Selection of Two Castle Made Ice Creams and One Sorbet***

***Table service of Chocolate Dipped Strawberries and Chocolate Truffles***

***(Available for an Additional \$12.00 per person)***

***\$98.00 Per Person - Four Course Dinner***

***\$88.00 Per Person - Three Course Dinner***

All prices are subject to 21% Service Charge, \$550.00 Facility Fee, and 7.375% Tax