

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