

Father's Day

Sunday, June 16, 2013

Risotto "Au Printemps"

English Peas, Blonde Morel Mushrooms, 5 Spoke "Tumbleweed" Cheese

Fresh Fruit Plate

Seasonal Berries, Wild Cherry Crème Fraîche

Classic Steak Tartar

Filet Mignon, Cornichon, Capers

Artisanal Salumi and Local Cheeses

Traditional Garnish, Traditional Garniture

Chopped Salad

Amba Farms Organic Greens, Crudités, Crispy Spring Kale, Champagne Vinaigrette

Heirloom Tomato Gazpacho

Shrimp Ceviche, Pickled Ramps, Cucumber Ice

Duck, Duck, Duck

Duck Confit Hash, Duck Eggs, Roasted Magret Duck Breast

Eggs Benedict

48 Hour Short Rib, Poached Egg, Hollandaise

Omelet "Saveurs du Printemps"

Farm Fresh Eggs, Local Goats Cheese, Blond Morels

House Smoked Salmon "Bagels & Lox"

"H&H" Bagel, Cream Cheese, Tomato, Red Onion

Cheeseburger "Sliders" (3 piece)

Sugar Hill Farms, 5 Spoke "Tumbleweed", Crispy Fries

Day Boat Brigantine Black Sea Bass

Ragoût of Spring Vegetables, Sauce Vierge

Chocolate Hazelnut "Dacquoise"

Banana Ganache, Espresso Gelato, Hazelnut

Citrus Semifredo

Cherries Jubilee, Ivory Chocolate "Crunch"

FOUR COURSE PRIX FIXE BRUNCH \$68 TAX AND GRATUITIES ARE NOT INCLUDED

Our menu is inspired by local artisial farmers in the Hudson River Valley Region. Chef Lippman welcomes the opportunity to share with you his direction for a farm to table program at Castle Hotel & Spa.