



**January 14 – January 22**

3 for \$30

(Choose one for each course.)

**STARTER**

**Lobster Bisque**

fennel brioche crouton

**Mussels**

smoked paprika cream, pomme frites

**Winter Bibb Lettuce**

pear, crispy onion, smoky bleu cheese

**Red Fern Farm Lamb Albondigas**

lima bean hummus, parsley salad

**ENTRÉE**

**Sunburst Red Trout**

porcini grit cake, sea island pea ragout, aioli

**Blue Chip Farm Rabbit Loin 'Pasta'**

swiss chard, carrot – bacon cream

**Hudson Valley Magret Duck Breast**

braised red wine cabbage, sweet potato spaetzle, hazelnut gastrique

**Meyer Ranch Hickory Grilled Hanger Steak**

grilled broccoli, pomme dauphin, wild mushroom ragout

**DESSERT**

**Buttermilk Panna Cotta**

citrus soup, almond tuile

**Mountain Apple Cobbler**

vanilla ice cream

**Warm Chocolate Cake**

navan ice cream, cocoa nibs

**Selection of Artisan Cheeses**

with accompaniments

RESERVATIONS RECOMMENDED

(864) 232-7665