Monteverde at Oldstone

Winter 2017

SOUPS

Rabbit Stew
Lardon / Spätzle / Carrots / Tarragon Crème / 23

Butternut Squash Soup
Toasted Pignoli Nuts / Fried Sage / Chili Oil / 16

SALADS

Satur Farm Field Greens
Red Onions / Beefsteak Tomatoes / Carrots / Daikon Vinaigrette / 14

Tallageo Salad
Granny Smith Apples / Field Greens / Carrots, Red Onions
Fresh taleggio Cheese / Truffle Honey Vinaigrette / 16

Baby Kale
Candied Walnuts / Poached Cranberries / Stilton Blue Cheese / Raspberry Vinaigrette / 17

APPETIZERS

Cheese Plate
3/16 5/25 7/33

Goat Cheese Croquettes
Toasted Almonds / Turkish Apricot Puree / 14

Hudson Valley Foie Gras
Asian Pear Chutney / Fuji Apple Chip / Holy Basil / Candied Cashews
Sour Cherry / Spicy Maple / 23

Shrimp
Fettuccini / Crispy leeks / Garlic Confit / Parmesan Cheese 18

Lobster Risotto
Porcini / White Truffle Butter / MP

Short Rib Bourse Mendiants
Shaved Piave / Charred Grape Tomatoes / Demi Glaze / 17

ENTREES

Roasted Spaghetti Squash
Farro / Ribboned Vegetables / Fresh Herbs / 24

Striped Bass
Pumpkin Seeds / Asparagus / Edamame Hummus / Roasted Tomato / Chili Oil / 32

Canadian Salmon
Baby Tuscan Kale / Akbari Pistachios / Garlic Herbed Roasted Potatoes
Brown Butter Nage / 27

Hudson Valley Duck
Fingerling Potatoes / Swiss Chard / Sour Cherries / 27

Young Chicken
Crispy Parsnips / Bok Choy / Roasted Shallots / 23

Rack of Lamb
Cipollini Onions / Lemon Potato Gratin / Rosemary Red Wine Reduction / 46

Braised Boneless Short Rib
Baked Apple and Wasabi Mashed Potatoes / Asparagus / Red Wine Sauce / 32

8oz Filet Mignon
Asparagus / Bacon Bleu Cheese Mashed Potatoes / Monteverde Sauce / 42

Steak Frites
12oz NY Strip / Field Greens / Pommes Frites / Chimichurri Sauce / 37

Executive Chef
Gary Anza

If you have a food allergy, please speak to the manager, chef, or your server