

the
CHâteau
— ON THE LAKE —


FRESH & FOCUSED

Cheese & Charcuterie Board 30

Assorted Imported and Domestic Meats & Cheeses, Garlic Rubbed Crostini, Appropriate Accoutrements

Soup

Butternut Bisque 10

bourbon granny smith apples , jalapeño/cinnamon
whipped cream

Salads

Harvest Salad 13

baby arugula, toasted pecans, smoked gouda cheese,
pickled red onion, tomato/basil jam, maple dijon vinaigrette

Starters

New Zealand Grilled Lamb Lollipops 17

hoisin, spiced peanut sauce, sriracha, soba noodle salad

Grilled Littleneck Clams 15

crisp pancetta, grilled corn, roasted red pepper broth,
scallion cream

Graham Cracker Encrusted Calamari 13

fried calamari, anchovy aioli

Pan Seared Hudson Valley Foie Gras 21

fennel/date slaw, grilled peach, house-made melba,
black cherry gastrique

Entrées

(add foie gras to any entrée + 10)

Chef's Cut 48

south african spice rub, house-made veal demi-glance, truffled mashed potato, fresh house vegetable

Chicken Forêt 29

basil parmesan egg batter, spinach & crimini mushroom risotto, sherry beurre blanc

Pistachio Encrusted Faroe Island Salmon 42

roasted fingerling potatoes, sautéed swiss chard, crisp pancetta, maple/vanilla bean beurre blanc

Wild Mushroom & Fresh Ricotta Ravioli 33

walnut-sun dried tomato pesto, baby grape tomatoes, wild mushrooms, baby spinach, garlic cream

Lobster Du Louis 44

home made linguini, heirloom cherry tomatoes, roasted butternut squash, grilled fennel, crumbled feta, lobster-sherry, beurre blanc