

# ***Mas (farmhouse)***

*Thursday September 2, 2010*



*Gently Smoked Trout with Horseradish Dressing  
Salad of Wild Watercress & Cucumber  
Roasted Beets Marinated with Blackberry Vinegar & Hazelnut Oil*

*Or*

*Salad of Grilled Watermelon, Cherry Tomato, Feta & Baby Lettuce  
Anise Hyssop, Lemon Confit & Toasted Sunflower Seeds*



*Roasted Locally Caught Golden Tilefish  
Green Cauliflower Puree, Baby Leeks & a Ragout of Corn and Cranberry Beans*

*Or*

*Pacific Halibut Wrapped in Leeks  
Zucchini & Summer Squash Sautéed with Onion Brulee, Chanterelles “a la Grecque”*



*House-Made Pork and Sauerkraut Sausages  
Beluga Lentils, Polenta & Collard Greens Braised with Ham Hocks*

*Or*

*Ravioli of Braised Baby Lamb with a Parmesan Foam  
Pea Puree, Haricot Verts & Yellow Wax Beans in Pesto and Red Pearl Onions*

*Sixty-Eight Dollars*

*A Six-course Chef's Menu is Available for Ninety-Five Dollars*

*Chef Galen Zamarra*

## *Appetizers*



*Wild American Malossol Caviar*  
*Toasted Brioche, Crème Fraiche and Shallots*  
*Paddlefish \$23 – 1/2 oz.*  
*Hackleback \$25 – 1/2 oz.*



*Yellowfin Tuna l'Occidental*  
*Flashed with Beurre Noisette and Crispy Shallots*  
*\$16*

*Warm Quiche of Mustard Greens, Leek Hearts, Zucchini & Gruyere*  
*Liberty Gardens Salad Greens Dressed in a Bacon Vinaigrette*  
*\$13*

*Sweet Corn Soup with Seared Sea Scallop*  
*Greenmarket Corn, Parsley & Hon Shemiji Mushrooms*  
*\$18*

*Liberty Gardens Tomato Tart*  
*Caramelized Onions, Parmesan Sablée, Toasted Pinenut Dressing*  
*\$14*

## Entrees



*Roasted Violet Hill Farm “Belle Rouge” Chicken Breast  
Stuffed with Capers, Thyme, Lemon and Pinenuts  
Baby Carrots, Swiss Chard & New Potatoes Roasted with Duck Fat*  
\$34

*Fried Squash Blossoms with Hon Shimeji Mushrooms and Kabocha Squash  
Huitlacoche-Black Trumpet Puree, Roasted Eggplant & Almond Milk*  
\$30

*Pacific Halibut Wrapped in Leeks  
Zucchini & Summer Squash Sautéed with Onion Brulee, Chanterelles “a la Grecque”*  
\$32

*Butter Poached Maine Lobster with a Saffron Jus  
Fennel Confit, Baby Bok Choi & Roasted Bell Peppers Stuffed with Crab*  
\$36

*Roasted Locally Caught Golden Tilefish  
Green Cauliflower Puree, Grilled Baby Leeks & a Ragout of Corn and Runner Beans*  
\$32

# *Mas (farmhouse)*

*Desserts*

*\$12*



*Greenmarket Tristar Strawberries over a Ricotta Chiboust  
Whole Wheat Sablée, Candied Pink Peppercorns & Honey Ice Cream*

*Warm Blueberry Compote over a Corn Financier  
Blueberry Crème Fraiche Ice Cream and Raspberries*

*Concord Grape & Peanut Frangipane Torte  
Concord Grape Sorbet & Buttermilk Emulsion*

*Peach Crumble with Toasted Oats & Almonds  
Nectarine Sorbet & Blackberries*

*Hazelnut-Milk Chocolate Mousse over Cocoa Streusel  
Salted Caramel Ice Cream & Chocolate Ganache*

*House-Made*

*Concord Grape, Strawberry or Nectarine Sorbet  
Honey, Salted Caramel or Blueberry Crème Fraiche Ice Cream  
\$3 per scoop*

*Pastry Chef Catrine Oscarson*

*Artisanal Domestic Cheese Selection*

*Choice of three \$15/five \$25*



*Blue Ledge "Crottina," Salisbury, VT  
Goat's Milk, creamy under a bloomy rind*

*Vermont Butter Co. "Coupole", Westerville, VT  
Goat's Milk, mild & tangy, light ash coating*

*Spring Brook Farm "Tarentaise," Reading, VT  
Cow's Milk, Alpine style, aged 1 year*

*Twin Maple Farm "Hudson Red," Ghent, NY  
Cow's Milk, Raw Milk Wash Rind*

*North Hendran Cheese Co-op "Black River Blue," Willard, WI  
Cow's Milk, buttery, rich & creamy*

