

Mas (farmhouse)

Sunday February 5, 2012



*Roasted Chestnut Soup with Cured Duck Leg
Toasted Pumpkin Seeds & Pumpkin Seed Oil*

Or

*Chilled Lobster Salad on Toasted Brioche with Paddlefish Caviar Cream
Sunchoke Chips & Green Sorrel*



*Rainbow Trout Stuffed with Shiitake Mushrooms & Black Kale
Bok Choi Steamed with Espelette Pepper & Soy Glazed Salsify*

Or

*Roasted Wild Striped Bass with Candied Alfonso Olives
Truffle Glazed Leeks, Kohlrabi & Hon Shimeji Mushrooms with Spaghetti Squash*



*Flying Pigs Farm Pork Loin Roasted with Sage
Apple Puree, Cider Braised Cabbage & Glazed Baby Turnips*

Or

*Truffle Poached Chicken with a Butternut Squash Purée
Brown Butter Roasted Broccoli & Glazed Parsnip*

Sixty-Eight Dollars

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

Chef Galen Zamorra

Appetizers



Wild American Malossol Caviar
Toasted Brioche, Crème Fraîche & Shallots
Hackleback \$31 – 1/2 oz \$62 – 1 oz
Paddlefish \$29 – 1/2 oz \$58 – 1 oz



Salad of Local Red, Golden, Candy Cane Beets & Organic Greens
Fromage Blanc, Candied Orange & a Hazelnut Tuile
\$14

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

Butterhead Lettuce with Applewood Smoked Bacon
Black River Blue Cheese & a Charred Onion- Apple Vinaigrette
\$14

Confit Trumpet Royale Mushrooms on a Buckwheat- Pecan Sablée
Leek Marmalade & Orange- Tarragon Vinaigrette
\$16

Entrees



*Roasted Long Island Duck Breast with Truffled Potato Purée
Maple Glazed Brussels Sprouts & Roasted Kambocha Squash*
\$36

*Root Vegetable "Fettuccini"
Swiss Chard Stuffed with Ricotta, Lemon & Parsley
Hen of the Woods Mushrooms and a Carrot- Truffle Butter*
\$32

*Roasted Golden Tilefish in a Mussel- Saffron Cream
Baby Spinach, Grilled Fennel & Celery Root Hash*
\$36

*Rainbow Trout Stuffed with Shiitake Mushrooms & Black Kale
Bok Choi Steamed with Espelette Pepper & Soy Glazed Salsify*
\$32

*Roasted Wild Striped Bass with Candied Alfonso Olives
Truffle Glazed Leeks, Kohlrabi & Hon Shimeji Mushrooms with Spaghetti Squash*
\$34

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Desserts

\$12



*Poached Pear with Buckwheat Cake
Huckleberry Ice Cream & Maple-Cider Reduction*

*Dark Chocolate Caramel Pecan Tart
Earl Grey Ice Cream & Candied Dates*

*Red Currant Sorbet over a Peanut Butter Cheesecake
Chocolate-Almond Financier & Red Currant Gelée*

*Meyer Lemon Chiboust over an Olive Oil Sablé
Crème Fraiche Sorbet, Blood Oranges, & Champagne Gelée*

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

House-Made

*Red Currant, Cranberry or Crème Fraiche Sorbet
Huckleberry, Earl Grey or Salted Caramel Ice Cream
\$3 per scoop*

Pastry Chef Catrine Oscarson

Artisanal Domestic Cheese Selection

Choice of three \$15/five \$25



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

*Nettle Meadow "Kunik" Warrensburg, NY
Cow & Goat's Milk, tangy triple cream*

*Belle Weather Farms "San Andreas" Petaluma, CA
Sheep's Milk, crumbly with a buttermilk tang*

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

*Meadow Creek, "Grayson" Galax, VA
Cow's Milk, wash rind, semi-soft*

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

