



Bill of Fare

Appetizers

- ODI Farmhouse Cheddar Cheese Soup/Buttered Croutons 10
- Seared Hudson Valley Foie Gras/Stewed Apricots/Toasted Pistachios 18
- Poached Shrimp Cocktail
Chipotle Cocktail Sauce/Jalapeno/Lemon 15
- Fresh Peconic Escargot
Bacon/Garlic/Butter/Lemon/Herbs 16
- Smoked Salmon Garni
Crème Fraiche/Capers/Roe/Egg/Cucumber/Toast 16
- Country Style Pork Pate
Fig Jam/Cornichons/Tarragon Mustard/Toast 14

Entrees

All served with a seasonal salad

- Browned Turkey Hash/Mustard Sauce/Chicory 25
- Maple Glazed Duck Confit Leg/Port Wine Cherries/Butternut Squash 28
- Seared Diver Scallops "Picatta" - Citrus/Capers/Yukon Potatoes 26
- Char Grilled NY Strip Steak
Peppercorn Sauce/Mushrooms/Crispy Onions 33
- Country Fried Quail - Bacon Gravy/Mashed Potatoes 28
- Grilled Double Cut Lamb Chops/Tomato Chutney
Mashed Potatoes/Natural Jus 38
- Roasted Hen of the Woods Mushroom & Cavetelli Pasta
Butternut Squash/Pepitas/Walnut/Parmesan Cheese 26

Dessert

- Sticky Toffee Bread Pudding/Whiskey Caramel Sauce/Pecans/Cream 8
- Warm Chocolate Truffle Cake
Passionfruit Sauce/Raspberries/Vanilla Ice Cream 8
- Pumpkin Cheesecake/Whipped Cream/Toasted Pistachio 8