

*A SAMPLING OF CHEF JESSE'S SEASONAL MENUS,
TO PLANT A SEED OF INSPIRATION AND START A CONVERSATION...*

*COCKTAIL RECEPTION
MENU INSPIRATION*

COCKTAIL:

Gold Rush | bourbon | house-made local honey syrup | lemon

ZERO PROOF COCKTAIL:

Sunset Spritz | Giffard bitter orange zero proof aperitif | orange juice | tonic | orange twist

WINES:

Rosé | Château de L'escarelle "June 21st" | *Provence, France*

Gamay | Mary Taylor | *Beaujolais, France*

PASSED

Bay Scallops Crudo | citrus
Gazpacho Shooters | tomato | watermelon or peach
Parmesan Asparagus Arancini
Mini Pizzas | fig | prosciutto

SPRING TASTING TABLE

Ricotta Bruschetta | mint | zucchini
Assorted Dips - Charred Onion & Fennel | Truffle Artichoke
Quinoa & Snap Peas | feta
Orecchiette | asparagus | fava | mushrooms | lemon
Lamb Meatballs | cucumber yogurt
Citrus Marinated Baby Beets | goat cheese

SWEETS

Cherry Crumb Cake
Mixed Summer Berry Tarts
Vanilla Panna Cotta | blackberries | balsamic

COCKTAIL:

Lemon Squeeze | mezcal | Génépy des Alps | luxardo maraschino
lemon juice | dehydrated lemon wheel

ZERO PROOF COCKTAIL:

Garden Party | Seedlip Garden 108 | lemon juice | rich lavender
syrup | celery bitters | lavender flower | cucumber ribbon

WINES:

Chardonnay | Kewin Descombes "Beaujolais Blanc" | *Loire, France*

Pinot Noir | Mas de Daumas | *Languedoc, France*

PASSED

Watermelon | fennel | olives | mint
Tomato and Pesto Bruschetta
Chicken Satay | sesame | soy | ponzu dip
Lump Crab | lemon aioli | savory cones

SUMMER TASTING TABLE

Gazpacho Shooters | choice of tomato or watermelon & peach
Summer Stone Fruits | Burrata
Roasted Pepper Farro | olives | capers | herbs
Baby Gem Lettuces | feta | tomato | pickled vegetables | oregano
Roasted Street Corn | chipotle aioli | cotija cheese | scallions
Roasted Striploin of Beef | black garlic steak sauce

HUDSON VALLEY FARMERS TASTING TABLE

Marinated Roasted Peppers | mint | summer squash
Cherry Tomato & Fresh Mozzarella | basil | balsamic
Mixed Salted Nuts | rosemary
Citrus-Brined Olives
Prosciutto & Melon
Seasonal Fruits & Aged Adirondack Cheddar
Assorted dips | crostini | flatbreads



MENUS

SPRING / SUMMER



COCKTAIL RECEPTION MENU INSPIRATION

COCKTAILS:

Leaf Peeper | bourbon | maple syrup | lime | ginger beer | club
Smoky Negroni | mezcal | rouge vermouth | Contratto red bitter

ZERO PROOF COCKTAIL:

Harvest Hand | Seedlip Grove 42 | local columbus hop simple
syrup | grapefruit juice | lemon juice | rosemary sprig | grapefruit twist

WINES:

Cabernet Sauvignon | Bacchus | *Paso Robles*
Chenin Blanc | Mosse | *Loire, France*

CIDER:

Hudson North Cider Co. 7 | Standard Apple | *Newburgh, NY*

PASSED

Smoked Trout Smorrebrod
Hand-Chopped Truffle Steak Tartare | parmesan frico
Red Endives Waldorf
Lamb Brochettes | zaatar | lime | mint

FALL TASTING TABLE

Roasted Delicata Squash | pomegranates | pepitas | maple syrup
Heirloom Baby Carrots | whipped feta | sesame
Polenta Cakes | Crispy Mushrooms
Rosemary Roasted Stuffed Chicken Breast | sage | chicken confit
Black Rice | butternut squash | walnuts | dried currants
Radicchio | blue cheese | hazelnut | apples

SWEETS

Mini Apple Crumb Pie
Salted Butterscotch Pudding | creme fraiche
Mini Macarons | pistachio | lemon | orange | caramel | mocha

COCKTAIL:

Fa-Diva Cider | bourbon | warm local apple cider | cinnamon infusion

ZERO PROOF COCKTAIL:

Pomanono | pomegranate | grapefruit | house-made local honey
syrup | citrus soda

CHAMPAGNE:

Laherte Frères "Ultratradition Brut" Champagne | *France*

WINES:

Sauvignon Blanc | Sandy Cove | *Marlborough, NZ*
Malbec | Rivas | *Mendoza, Argentina*

PASSED

Mushroom Pate | dijon | cornichon | crostinis
Tuna Tartare Gaufrettes
Smoked Short Rib Slider
Serrano Ham and Pickled Vegetable Canape
Crispy Blue Cheese Stuffed Olives

WINTER TASTING TABLE

Beluga Lentils | hazelnuts | haricots vert | radish
Camembert Baked in Puff Pastry
Red Wine Braised Short Ribs
Herb Roasted Fingerling Potatoes
Puntarelle Caesar | toasted breadcrumbs
Shrimp | blood orange | grapefruit | olives

RAW BAR

Oysters | Clams | Shrimp | Crab
classic cocktail sauce | mignonette | aioli | citrus





DINNER MENU INSPIRATION

PLATED

COCKTAIL:

Cool As A Cucumber | tequila | cucumber | coconut | lime | salt

LOW ABV COCKTAIL:

Accord Americano | Contratto red bitter | Cocchi Dopo Teatro
sweet vermouth | club soda | orange twist

WINES:

Rosé | Le Loup Dans La Bergerie Rosé | *Languedoc, France*
Cabernet Franc | Domaine de L'Oubliee | *Loire, France*

PASSED

Blistered Shishito Peppers | ramp ranch
Hand-Cut Tortilla Nachas | sweet pea guacamole
Heirloom Tomato Tarts | goat cheese

FIRST

Roasted Asparagus | morels | truffle vinaigrette

MAIN

Grilled Strip Loin | broccoli rabe | peaches
Heirloom Beans | cranberry | yellow wax | haricots verts | citrus

VEGETARIAN MAIN

Grilled King Trumpet Mushrooms | teriyaki glaze
Crispy Candied Sweet Potato | yuzu aioli
Heirloom Beans | cranberry | yellow wax | haricots verts | citrus

SWEET

Strawberry Rhubarb Crisp

FAMILY-STYLE

COCKTAIL:

Butterfield Blush | gin | lemon juice | aperol

LOW ABV COCKTAIL:

Rosemary, Baby | white port | rosemary syrup | grapefruit
tonic | rosemary sprig

WINES:

Grillo | Mary Taylor | *Sicily, Italy*
Gamay | Mary Taylor | *Beaujolais, France*

FIRSTS

Stone Fruit Salad | sheep milk ricotta | mint | arugula
Tuna Crudo | watermelon | soy | crushed | cucumbers

MAINS

Cavatelli | green garlic pesto | fava beans
Chimichurri Cornish Hen | pan jus

SIDES

Summer Corn Succotash | zucchini | tomato | beans
garden herbs
Sugar Snap Peas | fresh horseradish | chives

SWEETS

Blueberry Peach Cobbler
Chef's Selection of Goat, Sheep and Cow's Milk Cheeses
grapes | honeycomb | baguettes | fig jam | nuts

BUFFET

COCKTAIL:

Ashokan | vodka | Giffard elderflower | aperol | grapefruit
soda

ZERO PROOF COCKTAIL:

The Bee's Peas | Seedlip Garden 108 | verjus | cloudy
apple cider | honey syrup

WINES:

Pinot Grigio | Cora | *Abruzzo, Italy*
Sangiovese | Orsi | *Emilia-Romagna, Italy*

PLATED FIRST

Herbal Baby Gem Lettuces | french breakfast radish
verjus | sunflower seeds

MAINS

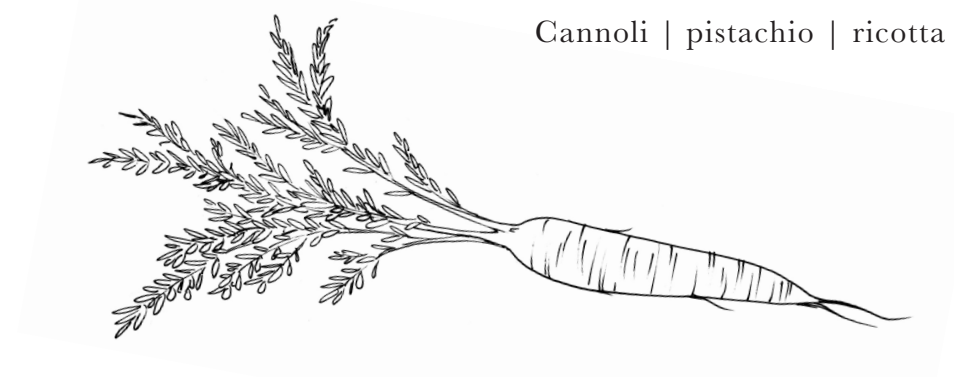
Atlantic Swordfish | tomato compote
Black Pepper and Fennel Crusted Pork Loin
Tortelli Quattro Formaggio | corn | basil

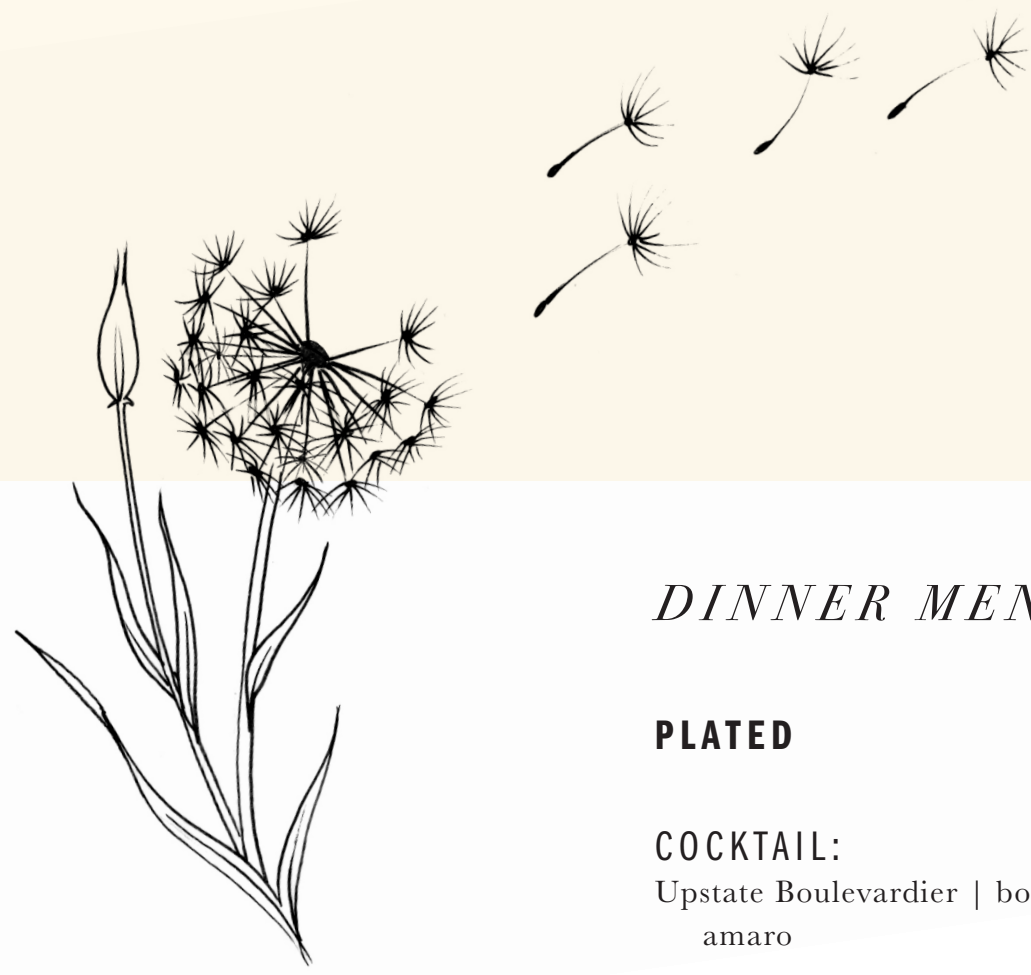
SIDES

Roasted Fairytale Eggplant | baby zucchini | agrodolce
Charred Broccoli | black garlic
Baby Rainbow Carrots | lavender | honey

SWEETS

Cherry Clafoutis
Salted Chocolate Ganache Tart
Cannoli | pistachio | ricotta | chocolate chip





DINNER MENU INSPIRATION

PLATED

COCKTAIL:

Upstate Boulevardier | bourbon | Ibisco bitter | Lockhouse amaro

ZERO PROOF COCKTAIL:

L.P. | lime | Laurel & Ash Farm maple syrup | ginger beer | sparkling water

WINES:

Sangiovese | Orsi | *Emilia-Romagna, Italy*
Cava | Bohigas | Brut Reserve Cava | *Catalunya, Spain*

PASSED

Crab Cakes | remoulade
Red Endives Waldorf
Cauliflower Pilsner Batter | maple chipotle sauce

FIRST

Scallops | Gnocchi | Brussels Sprouts | Hazelnuts

MAIN

Red Wine Short Ribs Bourguignon
Duck Fat Potatoes
Broccoli Rabe | garlic | chili | olive oil

SWEET

Sticky Toffee Pudding | caramel | orange blossom

FAMILY-STYLE

COCKTAIL:

Autumn in Stone Ridge | armagnac | Pedro Jimenez sherry | elderflower liqueur | lemon twist

ZERO PROOF COCKTAIL:

Miso Happy | Seedlip Grove 42 | plum and white miso caramel | ginger kombucha | white balsamic

WINES:

Lambrusco | Camillo Donati | *Emilia-Romagna, Italy*
Riesling | Hofgut Beurer | *Baden, Germany*

FIRSTS

Ash Roasted Beets | honey yogurt | pistachio | watercress
Jack b Little Pumpkin | quinoa | roasted vegetables

MAINS

Hay Smoked & Dry Aged Duck Breast | black currant jus
Roasted Chatham Cod Steak | thyme | lemon

SIDES

Pretzel Spaetzle red cabbage | sage | frutta mostarda
Charred Broccoli | black garlic vinaigrette

SWEETS

Hazelnut Torte | caramel | chocolate
Lemon Brûlée Tart

BUFFET

COCKTAIL:

Slice Of Pearadise | whiskey | St. George spiced pear liqueur | lemon | ginger syrup | dehydrated pear

ZERO PROOF COCKTAIL:

Orchard Fizz | Seedlip Garden 108 | pear jam | lemon juice ginger beer

WINES:

Muscadet | Luneau Pepin | *Loire, France*
Pinot Noir | Enderle & Moll | *Germany*

PLATED FIRST

Baby Spinach Salad | kalamata olives | feta | chickpeas

MAINS

Garam Masala Lamb Shank | pumpkin seed | gremolata
Slow Roasted Salmon | beurre blanc | roe | chives
Roasted Cauliflower | capers | Calabrian chilis
toasted almonds

SIDES

Warm Moroccan Couscous | seasonal vegetables | raisins
Roasted Delicata Squash | pomegranates | pepitas
maple syrup
Orecchiette | kale pesto | toasted bread crumbs | walnuts
black garlic

SWEETS

Clafoutis | grapes | elderflower
Warm Chocolate Cake
HV Apple Tart | frangipane | salted caramel





MENUS DESIGNED FOR AFTER-PARTIES AND CASUAL ENTERTAINING

BUTTERFIELD BITES

BAR CLASSICS

Buffalo-style Chicken Wings | blue cheese dipping | celery
Korean-style Chicken Wings | gochujang sauce | miso yogurt
Beef Sliders | onions | Adirondack cheddar | party rolls
Parmesan Fries | rosemary | herb aioli
Grilled Cheese | Adirondack cheddar | sourdough | caramelized onions

TACO STAND

Chicken Taquitos | crispy corn tortilla | braised chicken | cotija crema
Loaded Nachos | pickled jalapeno | salsa roja | nacho cheese | avocado
Vegetable Quesadillas | salsa roja | sour cream
Guacamole | tortilla chips | salsa

DIM SUM TAKEOUT

Vegetable Spring Rolls | ponzu dipping sauce
Kung Pao Cauliflower | rice battered cauliflower | sweet & sour sauce | peanuts
Vegetable Lo Mein | bok choy | shiitake | snow peas | garlic sauce
Steamed Vegetable Dumplings

JESSE'S SPUNTINO

Mini Pizzas | classic margarita | three cheese bianca | fig & prosciutto
Nonna's Meatballs | grass fed local beef | tomato | parmesan
Fried Polenta Sticks | wild mushrooms
Arancini | crispy risotto balls | tomato dipping sauce

BRUNCH MENU INSPIRATION

FARMERS MARKET BREAKFAST

Grain Bowl | poached eggs | swiss chard
Frittata | kale | cauliflower | parmesan
Toasts | jams | butter
Overnight Oats
Whole Fruit | seasonal berries
Freshly Squeezed Orange Juice | Green Juice
Locally Roasted Coffee | Teas

CHEF'S HOT BREAKFAST

Herbed Breakfast Potatoes
Frittata | kale | tomato | cheddar
Applewood Smoked Bacon | sausage
Assorted Pastries
Seasonal Berries and Fruit | granola | yogurt | honey
Freshly Squeezed Orange Juice | Green Juice
Locally Roasted Coffee | Teas

BREAKFAST SANDWICH BAR

Verde Ciabatta | cucumber | avocado | pesto | sprouts
Cauliflower Ciabatta | arugula | scrambled eggs
Breakfast Burrito | eggs | beans | salsa roja | sour cream
Kaiser Roll | bacon | egg | Adirondack cheddar cheese
Open Face Sourdough Tartine | ricotta | fruit | honey
Freshly Squeezed Orange Juice | Green Juice
Locally Roasted Coffee | Teas

BAGEL BAR *(add on)*

Assorted Organic Bagels | everything | plain | sesame | poppy
Cream Cheese | plain | scallion-chive | veggie
Red Onions | Capers | Tomatoes
Smoked Salmon | Smoked Trout Spread



MENUS