

FALL 2010



DEBORAH'S Room

A P P E T I Z E R

SHEEP'S MILK GNUDI Barbara's Greens, Chanterelles, Benton's Country Ham Broth
HUDSON VALLEY FOIE GRAS Green Peppercorn Poundcake, Apple Relish, Friséé, Honey Mustard
HEIRLOOM BUTTERNUT SOUP Rye, Sage, Whipped Maple
2009 JUSTIN CHARDONNAY

F R O M T H E S E A

LOCH DUART SALMON Farro, Chard, Raisins, Pinenuts, Orange Nage
PAN SEARED DAY BOAT SCALLOP Parsnip Purée, Leeks, Celery, Brown Butter Crumbs
LOCAL WHITE SEABASS Castelvetro Olives, Fennel, Potato Confit, Romesco
2007 JUSTIN RESERVE TEMPRANILLO

F R O M T H E F A R M

CERVENA VENISON LOIN Potato Puree, Brussels Sprouts, Micro Carrot, Sauce Périgieux
MAPLE FARMS DUCK BREAST Ras El Hanout, Herbed Quinoa, Lemon Confit
"DOUBLE R" RANCH NEW YORK Short Rib Ravioli, Matsutake Mushroom, Beet, Cress, Beef Vinaigrette
2008 JUSTIN CABERNET SAUVIGNON

" M I L K ' S L E A P T O W A R D I M M O R T A L I T Y "

BLACK RIVER GORGONZOLA Poached Pear, Walnut Shortbread, Pink Peppercorn "Aigre Doux"
2007 JUSTIN JUSTIFICATION

S O M E T H I N G S W E E T

YUZU PUDDING CAKE Cashew Crumbs, Crème Fraîche Sorbet
CRÈME DE FARINE Vanilla Roasted Figs, Ceylon Cinnamon Ice Cream
CHOCOLATE POT DE CRÈME Whipped Birch Cream, Coffee Earthquake Cookies
2008 JUSTIN DEBORAH'S DELIGHT OR 2008 JUSTIN OBTUSE

| | |
|---|-------------------------------|
| NINETY DOLLARS Five Course Dinner | Executive Chef WILLIAM TORRES |
| FORTY-FIVE DOLLARS Five Course Wine Pairing | Sous Chef TREAVER LYNCH |
| | Chef Tournant TIM BARAKAT |

VEGETARIAN OPTION AVAILABLE UPON REQUEST; 20% GRATUITY ADDED TO PARTIES OF SIX OR MORE.

