Sugar Hill Inn Four Course Dinner Menu 82~ per person or Ala Carte

Amuse Bouche

1st course

House- made Charcuterie Platter and Artisan Cheeses 21~
served with accoutrements (serves two)

Chefs Soup Of The Evening 10~

Torchon of Hudson Valley Foie Gras/ Apple Chutney/Pomegranate Gel/ Prosecco Foam 14~

Mushroom Risotto/ Sunny Side-Up Quail Egg 12~

**House Cured and Lightly Smoked Salmon Belly/ Tobiko Creme Fraiche/ Pickled Onions/
Chopped Hard Cooked Egg/ Bagel Crackers 12~

2nd Course

Chef Val's Caesar Salad
Romaine Lettuce/Parmesan Cheese Custard/ Anchovy Dressing/ Crisp Garlic Chips 14~

Frisee and Local Lettuces/ Apples/Dried Cranberries/ Bayley Hazen Blue Cheese 12~

3rd Course

**Espresso Rubbed Piedmontese Sirloin Steak/ Croquette Truffle Potatoes/ RW Sauce 38~

** Pan Seared Scallops/ Potato Leek Puree/ Kalamata Olive Vinaigrette/ OD Tomatoes 36~

Crispy Duck Breast/ Spicy Cappellini /Bok Choy/ Pea Shoots/ Mushroom Soy Broth 36~

Potato Gnocchi/ Roasted Butternut Squash/ Sage Brown Butter/ Toasted Walnuts 30~

Venison and Rabbit Bolognese/ Saffron Fettuccine/Gremolata 32~

Consuming Undercooked Beef/Poultry/Seafood/Eggs may be harmful to your health

"To create something exceptional you must be relentlessly focused on the smallest details"- Georgio Armani"

~Executive Chef~ Val Fortin / Sous Chef~ Steve Wells