
\$20 pre-fix Menu

Choose one from each course

First

~Wild Mushroom Toast

Ultra Refined Wild Mushroom Bisque, Chive Chantilly

~Confit Chicken Wings

Marinated in a brine then slowly poached in duck fat. Served with a chipotle aioli

~Baby Red Romaine Salad

*Baby Red Romaine Salad, Shaved Shallot, Aged Cheddar
Choice of Roasted Garlic Apple OR Warm Bacon Dressing*

Second

~Pan Seared Arctic Char

*Wild Caught Arctic Char, Sweet Potato & Chorizo Hash, Maple Ginger Glaze, Wasabi
Tobikko*

~Lump Crab Mac N Cheese

*Local Dutch Knuckle Cheese Sauce, Local Meier's Cheese Curds, Packed with Jumbo
Lump Crab, Toasted Garlic Baguette*

~Braised Sakura Pork Jowl

Slow Braised Jowl, Buttery Cauliflower Purée, Wild Rice, Blueberry Jus

Third

~Red Wine Poached Pear

Poached Pear, Homemade Vanilla Ice Cream, Carmel Sauce, Red Wine Syrup

~Chocolate Balsamic Glazed Strawberry

Homemade Vanilla Ice Cream, Dark chocolate Balsamic from Saratoga Olive Oil

~Friend-Chips Maple Cheesecake

Locally Made Maple Cheesecake Topped with a Blueberry Reduction



**EAT
ADK**

RESTAURANTWEEK