

TOP OF THE PARK

\$25

CHOOSE ONE FROM EACH COURSE

FIRST

MUSHROOM TOAST

Confit wild mushrooms, Grilled Baguette, Dutch Knuckle Cheese, Shallot Marmalade

CONFIT CHICKEN WINGS

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

TRUFFLE SCENTED SUGARHOUSE MAC 'N' CHEESE

Sugarhouse Creamery Dutch Knuckle and Meier's Farm Cheese Curds, Toasted Garlic Baguette

SECOND

PAN SEARED ARCTIC CHAR

Wild Caught, Sweet Potato and Bison Sausage Hash, Maple Ginger Glaze

ROAST THIGH OF PHEASANT

Oven Roasted Pheasant Thigh, Wild Mushroom Polenta, Red Wine Syrup

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

LOCAL CHOCOLATE TORTE

Friend-Chips Flowerless Chocolate Torte, Caramel & Red Wine Syrup



EAT ADK RESTAURANTWEEK



PAUL SMITH'S
COLLEGE



ADIRONDACK HEALTH
Better Health, Better Lives



EMPIRE MERCHANTS NORTH
DELIVERING EXCELLENCE EVERY DAY



PURE PLACID



SARATOGA OLIVE OIL

Sysco
At the heart of food and service

LAKE PLACID



BUSINESS ASSOCIATION