

CABARET

DINNER

**SAMPLE MENU: APPETIZER & ENTRÉE \$38 PER PERSON (PLUS TAX & TIP).
ADDITIONAL STARTER & DESSERT COURSES ARE SUPPLEMENTAL.**

STARTERS

BEAU SOLEIL OYSTERS

*raw on the half shell
cocktail & mignonette sauce
lemon & sea beans
3.50 each*

HUDSON VALLEY CHEESE BOARD

*chef's selection of local cheeses
sliced bread & fruit
summer mostardo
17*

APPETIZERS

CHILLED GAZPACHO

*heirloom tomatoes, fresno chilies,
extra virgin olive oil*

BABY ARUGULA

*watermelon, feta, shaved kohlrabi,
lemon vinaigrette*

ENTRÉES

SALMON A LA PLANCHA

*chimichurri, glazed carrots,
herbed couscous*

MURRAY'S CHICKEN BREAST

*stone fruit chutney, asparagus,
german potato salad*

DESSERTS

ROULADE

*chocolate sponge cake
matcha cream
15*

HOUSE-MADE SORBET

*pomegranate & lemon
15*

CAPPUCCINO, AMERICANO or ESPRESSO... 4.50

TEA... 3.50