

BARD SUMMERSCAPE 2020

SPIEGELTENT

Dinner

Starters

Warm Almonds & Olives chilies, black garlic, parsley | \$12

Smashed Fava Bean Crostini olive oil, Grana Padano, cracked pepper | \$10

Cucumber Zucchini Lemon Verbena Cold Soup (v) | \$8

Appetizers to share

Smoked Trout Pate caper and red onion relish, cornichon, whole grain mustard, baguette, artisan crackers | \$18

Chicken Liver Mousse & Country Pate whole grain mustard, cornichon, marinated olives, fig compote, grilled baguette | \$18

Artisanal Cheese Board assortment of local and global cheese, local honey, poached pear, grilled baguette, artisan crackers | \$18

Local Hand-made Ricotta berry compote, grilled peach compote, lemon marmalade, assorted nuts, grilled baguette | \$16 substitute cashew ricotta (v) | \$18

Salads *add grilled shrimp or chicken to any salad* | \$7

Little Gem & Spring Radish Salad house made crouton, shallot, tomato basil dressing (v) | \$13

Grilled Shrimp Nicoise Salad local greens, roasted fingerlings, pickled beets, haricot vert, local hard-boiled egg, olives & capers, grilled asparagus, whole grain mustard vinaigrette | \$21

Roasted Beets & Poached Pear baby red leaf, toasted pistachio, herbed chevre, honey, thyme and vanilla oil | \$16, substitute cashew ricotta | \$18

Sandwiches *served with house made pickle & kettle chips, substitute small house salad add \$2*

Bistro French Ham & Comte Cheese cornichon Dijon relish, baguette, served pressed | \$13

Spiegelmelt grilled pressed beef patty, local cheddar, sautéed onions, tomato jam, sourdough roll | \$12 *(served cooked through)*

Grilled Chicken Panini brie, sour apple, baby spinach, pepper jelly on whole grain panini bread | \$14

Beyond Vegan Burger local lettuce, tomato, tomato jam, fresh baked bun | \$15
(cheese or vegan mozzarella upon request)

Entrées

Local Braised Chicken Provencal – tarragon, white wine, Dijon, warm potato salad, arugula | \$20

Crispy Confit of Hudson Valley Duck – French Lentil, fines herbs, pickled vegetable brown sugar vinaigrette | \$26

Summer Parisian Bowl (v) local smashed garbanzo beans, olive oil, smoked grape tomatoes, braised kale, preserved lemons, pickle chilies, radicchio, sliced almonds | \$18

Whole Stuffed Artichoke olive oil, preserved lemon, bread crumb, shrimp paste, Tete De Moine, sunchoke & basil puree served with grilled shrimp | \$24

Desserts | \$8

Crème Brulee, Fresh Berries & Cream, Croissant w/cold butter & shaved Pralus Chocolate ,
Flourless Chocolate Torte