

BARDSUMMERSCAPE 2020

THE SPIEGELTENT

3-Course Dinner

Choose a selection from each course. Beverages and gratuity are not included.

Starters

Smashed Fava Bean Crostini olive oil, Grana Padano, cracked pepper

Cucumber Zucchini Lemon Verbena Cold Soup (v)

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

Entrées

Local Braised Chicken Provencal tarragon, white wine, Dijon, warm potato salad, arugula

Crispy Confit of Hudson Valley Duck french lentils, fines herbs, pickled vegetable, brown sugar vinaigrette

Summer Parisian Bowl local smashed garbanzo beans, olive oil, smoked grape tomatoes, braised kale, preserved lemons, pickle chilies, radicchio, sliced almonds

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

Desserts

Crème brule

Fresh berries & cream

Croissant w/cold butter & shaved Pralus Chocolate

Flourless chocolate torte