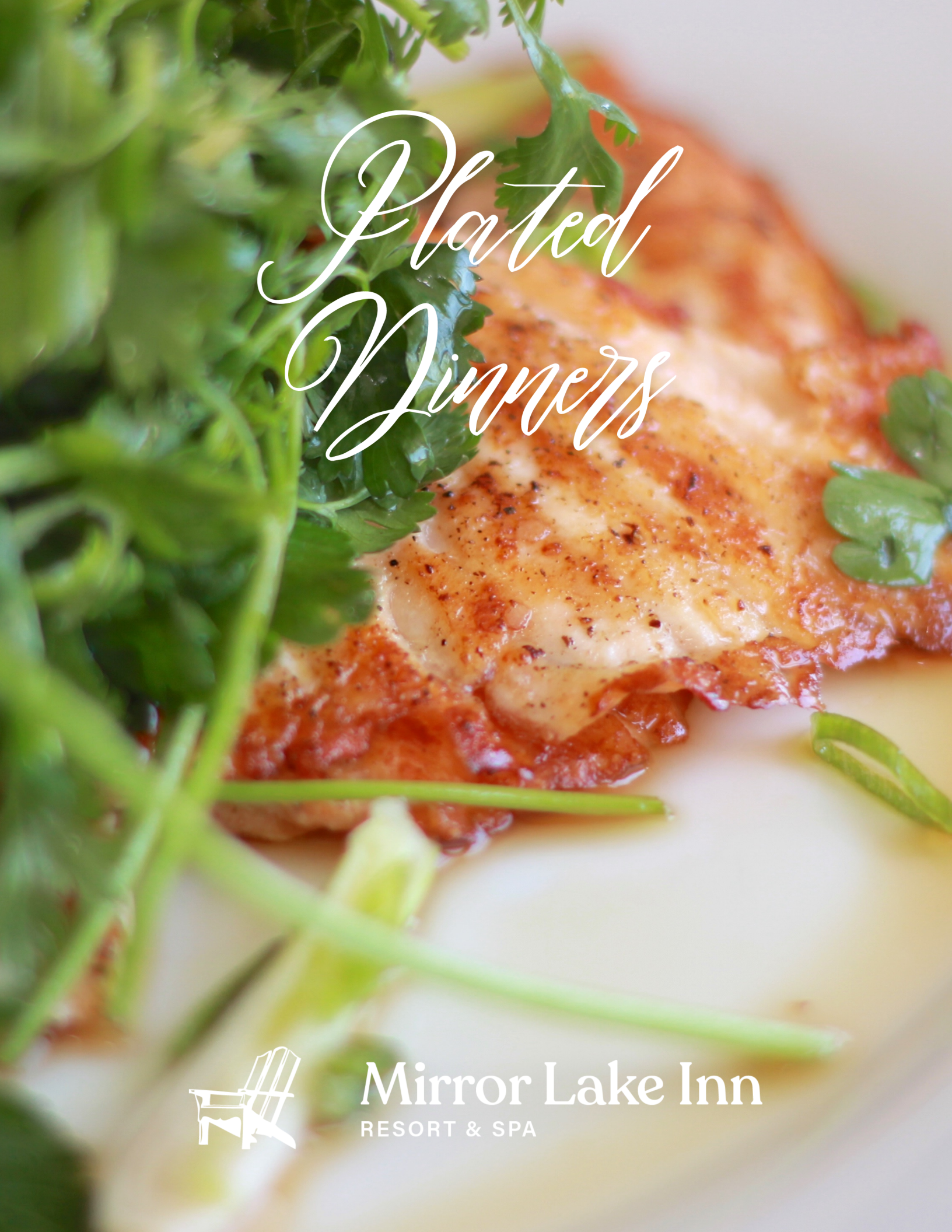




Plated Dinners



Mirror Lake Inn
RESORT & SPA



Important Information

All menus are comprised of an entrée (main plate) plus additional courses, which may be mixed and matched.

3 courses

\$125 (3 appetizer choices, 3 entrée choices, 2 dessert choices)

4 courses

\$140 (3 appetizer choices, 3 second courses, 3 entrée choices, 2 dessert choices)

5 courses

\$155 (3 appetizer choices, 3 second course choices, 2 salad choices, 3 entrée choices, 2 dessert choices)

*Plated dinners above 20 persons require a per person selection 21 days ahead of the event

**A \$25/person fee is assessed for groups of 20 or less wishing to order table side.

***Seating start times are requested between the hours of 5:30 PM to 7:30 PM

****Menu selections must be submitted 21 days in advance of the function date. Late selections will incur an additional fee equal to 10% of the menu cost.

*****Dietary restrictions and Food Allergens MUST be communicated and settled at time of meal selection. No substitutions will be allowed after this point.

Custom Menus

Chef Curtiss and his culinary team would be delighted to plan and create a custom dining experience for your event. Please inquire with your sales liaison.



Appetizers ,
Salads & Soups





Appetizers

Pate Maison

House made country pate, horseradish mustard, cornichon, dried fruit, baguette

Shrimp Cocktail or Remoulade

Chilled poached white shrimp, lettuce cup, lemon, cocktail or remoulade sauce

Cheese Custard

House made local cheese custard, arugula, toasted nuts, vinaigrette, microgreens

Salmon Rillettes

House made salmon rillettes, dijon dill dressing, cucumber, cornichon, crostini

Colossal Sea Scallops

seared sea scallops, citrus herb vinaigrette, toasted almonds

Risotto Fritters

Saffron risotto, cheese, panko, roasted garlic aioli, fermented red onion

Salads

Gem Lettuce

Gem lettuce leaves, chardonnay vinaigrette, fermented dill beans, radish, sea salt

Composed Caesar

Baby romaine leaves, lemon garlic dressing, asiago, white anchovies, pangrattato (breadcrumbs)

Farro & Caramelized Pear

Farro, caramelized pear, red onion, celery, toasted hazelnuts, radicchio, herbs, mustard sherry vinaigrette

Mesclun Greens with Chevre Fritters

Spring greens, local honeycomb, quartered beets, shaved fennel, balsamic citrus vinaigrette

Caprese

Seasonal tomatoes, bocconcini mozzarella, basil oil, sea salt, crostini



Soups

Lobster Bisque

Bisque, lobster meat, sherry, creme fraiche, micro greens

Mushroom Potager

Mushroom, parsnip, garlic, vegetable broth, cream, sherry, crisped mushrooms, sea salt

Cauliflower Cream

Creamed cauliflower, parmesan frico, truffle oil, black truffle dust

Chilled English Pea Velouté

English peas, cucumber, herbs, garlic, yogurt, lemon juice, cream

Gazpacho

Seasonal tomatoes, bread, garlic, sherry vinegar, olive oil

Mushroom Consommé

Mushroom broth, garlic, passatelli pasta, crisped pancetta crumbles

Chef's Selection

Chef's preparation of soup





Signature Entrees



Entrees

Filet of Beef

6oz center-cut grilled beef filet mignon, pinot noir demi glace, whipped potato puree, petite vegetables, potato crisp

Dry Aged NY Strip Steak (\$25 Supplemental)

30 day dry aged 14 oz center-cut grilled NY Strip Steak, merlot demi glace, whipped potato puree, petite vegetables, potato crisp

Heritage Pork Chop

Grilled center-cut cowboy chop, herb butter, local cheddar grits, grilled broccolini

Steak Au Poivre

9 oz Pub-cut NY strip steak, peppercorn crust, au poivre sauce, roasted fingerling potatoes, braised baby carrots

Venison Loin

Seared and slow roasted venison loin, bordelaise sauce, whipped sweet potatoes, haricot vert

Beef Cheek (Market Availability)

Braised beef cheek, creamy grits, grilled broccolini, fennel citrus slaw

Pork Tenderloin

Zinfandel marinated pork tenderloin, stewed fruit, fondant potatoes, English peas and baby petit carrots

Lamb Chop (\$10 Supplemental)

Double cut dry aged lamb chop, whipped garlic infused potatoes, pan braised snow peas, roasted garlic sauce

Venison Bolognese

Simmered venison and local pork, milk, stock, tomato, house made "00" durum wheat bronze die extruded lumache pasta, Parmigiano-Reggiano

Za'atar Chicken

Pan roasted za'atar spiced Reber Rock Farm chicken breast, fingerling potatoes, baby carrots, herbed yogurt cucumber sauce

Chicken Breast Parmesan

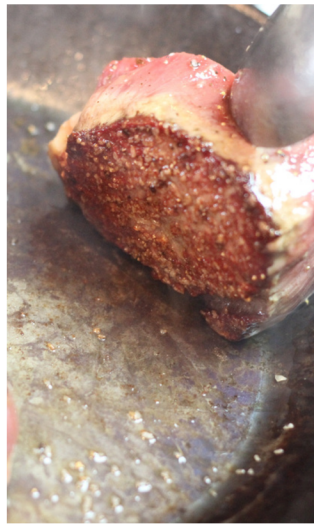
Crisp breaded chicken breast cutlet, Italian cheeses, tomato coulis, penne pasta, pecorino prosciutto dust

Huntsmen Chicken

Pan roasted chicken breast, sauteed mushrooms, cipollini onion, madeira wine, demi glace, cream, cauliflower puree

Duck Breast

Pan roasted duck breast, Luxardo cherry sauce, whipped sweet potatoes, asparagus spears





Entrees

Choucroute Garni

Local pork, frankfurters, thick cut lardon, potatoes, onion, sauerkraut, local beer, mustard

Ricotta Gnocchi

House made ricotta gnocchi, sweet corn, hazelnuts, arugula, Parmigiano-Reggiano, lemon butter sauce

Saffron Risotto

Imported Carnaroli rice, white wine, vegetable broth, saffron, Parmigiano-Reggiano

Truffle Bucatini

House made "00" durum wheat bronze die extruded bucatini pasta, white wine truffle butter sauce, Parmigiano-Reggiano

Seafood Fettuccini

Sauteed shrimp, scallops, mussels, white wine lemon sauce, house made "00" durum wheat bronze die extruded fettuccini

Colossal Sea Scallops (\$15 Supplemental)

Seared dry sea scallops, garlic, leeks, minced pancetta, white wine, vegetable broth, herbs, rice, english peas

Faroe Salmon

Local Napa cabbage, saffron-tomato broth, fingerling potatoes, baby fennel, English peas, local pea tendrils

Crab Stuffed Sole

Filet of sole, crab stuffing, rice pilaf, haricot vert, lemon dill cream sauce

Poached Halibut

Olive oil poached halibut filet, pan braised vegetables, cauliflower parmesan puree

Chilean Sea Bass (\$25 Supplemental)

Pan seared sea bass fillet, seasonal squash sauté, jasmine rice, tomato vinaigrette, herb butter glaze

Greek Swordfish

Seared swordfish steaks, fresh oregano, olive oil, lemon juice, fire roasted tomatoes, kalamata olives, white beans

Arctic Char

seared char filet, seasonal vegetable scafata, lemon beurre blanc sauce, jasmine rice pilaf

Sicilian Shrimp

White shrimp, cherry tomatoes, Calabrian chilies, olives, cippolini onion, caperberries, white beans, oregano, olive oil, dry vermouth





Combination Entrees

Filet & Seared Salmon

A 4 oz grilled filet mignon, herb butter, crisp potato strings, with a seared 3 oz faroe island salmon filet, beurre rouge, roasted fingerling and herb potatoes, pan braised carrots

Filet & Sauteed Shrimp

A 4 oz grilled filet mignon, herb butter, crisp potato strings, with 4 seared white shrimp, bearnaise sauce, roasted fingerling and herb potatoes, pan braised carrots

Filet & Foie Gras (\$24 supplement)

A 4 oz grilled filet mignon, herb butter, with a 2 oz piece of seared hudson valley foie gras, bordelaise sauce, whipped potato puree, haricot vert





Desserts





Plated Desserts

Posset

Vanilla cream posset, raspberry coulis, fresh seasonal berries, mint

Dark Chocolate Cremeux

Cremeux , chocolate dust, macerated berries, whipped cream

Maple Cheesecake

Maple Syrup infused cheesecake, caramel sauce, maple cotton candy, candied nuts

Lemon Tartlets

Lemon curd, shortbread crust, whipped cream, blueberries, mint

Chocolate Mousse

Silky mousse, berry coulis, whipped cream, fresh mint, strawberry

Chef's Choice Seasonal Sorbet

Seasonal house made sorbet, tuile, mint

Chocolate Ganache Tart with Sea Salt & Nuts

Smooth ganache, maldon sea salt, toasted nuts, fruit coulis, whipped cream

Tiramisu

Lady fingers, espresso, whipped marscapone, cocoa powder

Seasonal Fruit Skillet Cake

Seasonal upside-down fruit cake, whipped cream, classic garnitures

Cannoli

Ricotta filled cannoli, pistachio, chocolate chip, crème anglaise, powdered sugar

