

ARTISANS
RESTAURANT
LAKE PLACID LODGE

VALENTINE'S
TASTING MENU

MARINATED HAMACHI

MEYER LEMON ° FENNEL ° VENTA DEL BARON OLIVE OIL
Chardonnay, Souverain, 2009, Sonoma County, California

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RUTABAGA & APPLE SOUP

COMPRESSED APPLE ° PINE NUT CRUNCH ° HONEY PANNA COTTA ° SORREL

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HUDSON VALLEY FOIE GRAS TORCHON

VANILLA QUINCE ° WHITE GRAPES ° VALRHONA - HAZELNUT CRUMBLE ° FOCACCIA
Riesling Auslese, B. Loosen, 1986, Rheingau, Germany

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ELDERFLOWER GELATO

WINTER CITRUS ° RASPBERRY GELÉE

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SPICED RUBBED ELK LOIN

SMOKED POTATO PUREE ° ACACIA HONEY GLAZED TURNIPS
BRUSSEL SPROUTS ° TELLICHERRY PEPPERCORN SAUCE
Chateauneuf-Du-Pape, Domaine Du Grand Tinel, 2007, Rhone Valley, France

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SARATOGA COUNTY TRUFFLE FALLS CHEESE

PECAN VINAIGRETTE ° APPLE ° SWEET & SPICY NUTS

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VALHRONA CHOCOLATE TORTE

ROSE CREAM GELATO ° STRAWBERRY COULIS ° WHIPPED CREAM
Framboise Beer, Lambic, Belgium

\$115 PER PERSON

\$58 WINE PAIRING

CHEF NATHAN RICH
PASTRY CHEF SARAH STEFFAN

WE WOULD LIKE TO EXTEND OUR THANKS TO THE LOCAL FARMS WHO SHARE THEIR GREAT
PRODUCTS WITH US. THEY ARE TRUE ARTISANS.

FOUR COURSE TASTING MENU

R&G TRUFFLEBERT CHEESE & POACHED PEARS

SPICED GRAPES ° CANDIED NUTS & SEEDS ° PETIT GREENS

SAUVIGNON BLANC, SANCERRE, DOMAINE DE LA PERRIER, 2010, LOIRE VALLEY - \$12.50

OR

RUTABAGA & APPLE SOUP

COMPRESSED APPLE ° PINE NUT CRUNCH ° HONEY PANNA COTTA ° SORREL

RIESLING AUSLESE, B. LOOSEN, 1986, RHEINGAU GERMANY - \$14

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ELDERFLOWER GELATO

WINTER CITRUS ° RASPBERRY GELÉE

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PAINTED HILLS FARM BEEF TENDERLOIN

SMOKED POTATO PUREE ° ACACIA HONEY GLAZED TURNIPS

BRUSSEL SPROUTS ° TELLICHERRY PEPPERCORN SAUCE

CHATEAUNEUF-DU-PAPE, DOMAINE DU GRAND TINEL, 2007, RHONE VALLEY, FRANCE - \$15

OR

SEARED WILD STRIPED BASS

BARLEY RISOTTO ° BLACK TRUMPET MUSHROOM ° BEURRE BLANC

CHARDONNAY, SOUVERAIN, 2009, SONOMA COUNTY, CALIFORNIA - \$12

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VALHRONA CHOCOLATE TORTE

ROSE CREAM GELATO ° STRAWBERRY COULIS ° CANDIED ROSE & WHIPPED CREAM

FRAMBOISE BEER, LAMBIC, BELGIUM - \$5

OR

OLIVE OIL & MEYER LEMON CAKE

ELDERFLOWER GELATO ° BERRY COMPOTE ° MEYER LEMON PARFAIT

CHATEAU LES JUSTICES, SAUTERNES, 2008, FRANCE - \$18

\$75 PER PERSON

IF YOU DESIRE LIGHTER OPTIONS OR HAVE ANY DIETARY CONCERNS
PLEASE INQUIRE WITH YOUR SERVER, OUR CHEF IS HAPPY TO ACCOMMODATE.



APPETIZERS

RUTABAGA & APPLE SOUP

COMPRESSED APPLE ° PINE NUT CRUNCH ° HONEY PANNA COTTA ° SORREL 12

R&G FARMS GOAT CHEESE & POACHED PEARS

SPICED GRAPES ° CANDIED NUTS & SEEDS ° PETIT GREENS 12

RADICCHIO & ENDIVE SALAD

VALDEON BLUE CHEESE ° CRISP LOCAL APPLE
CELERY ROOT ° WALNUT ° MAPLE VINAIGRETTE 15

HUDSON VALLEY FOIE GRAS TORCHON

VANILLA QUINCE ° WHITE GRAPES ° VALRHONA - HAZELNUT CRUMBLE ° FOCACCIA 18

SEARED ATLANTIC SCALLOPS

ACORN SQUASH ° SAFFRON LEEKS ° CHAMPAGNE BEURRE BLANC 16

SEARED DUCK BREAST

PARSNIP PUREE ° BEECH MUSHROOM ° SPINACH ° CHERRY DEMI 16

ENTRÉES

PAINTED HILLS BEEF STRIP LOIN

38 SMOKED POTATO ° GLAZED BEETS ° PICKLED SCALLION ° FOIE GRAS DEMI

GRILLED QUAIL

28 BRAISED ENDIVE ° SQUASH ° SALTED POTATO ° PORT JUS

TAMWORTH HERITAGE PORK CHOPS

32 ROASTED ROOT VEGETABLES ° WHITE BEAN PUREE ° ROSEMARY JUS

BOUILLABAISSE

38 POTATO ° SAFFRON-TOMATO BROTH ° FOCACCIA ° GARLIC AIOLI

NOVA SCOTIA HALIBUT

38 BABY FENNEL ° BLACK LENTILS ° LOBSTER SAUCE

ACORN SQUASH AGNOLOTTI

24 SPAGHETTI SQUASH ° BRUSSEL SPROUTS ° BROWN BUTTER & CRÈME FRAICHE



DESSERTS

OLIVE OIL & MEYER LEMON CAKE

ELDERFLOWER GELATO ° BERRY COMPOTE ° MEYER LEMON PARFAIT

12

CASHEW & PEANUT BRITTLE SEMIFREDDO

SEA SALTED CARAMEL ° VANILLA BEAN MERINGUE ° PEANUT BUTTER POWDER

10

LOCAL APPLE STACK CAKE

POACHED APPLES° MAPLE PECAN ° RAISIN & HONEY COMPOTE

10

BLOOD ORANGE & LOCAL GREEK YOGURT PARFAIT

LEMON SPONGE° WINTER CITRUS ° SATSUMA CURD ° SUMAC MERINGUE

10

HAZELNUT & MILK CHOCOLATE MOUSSE

MARCONA ALMOND CRUNCH ° CHOCOLATE MERINGUE ° SEA SALTED CARAMEL

12

ARTISANAL CHEESE PLATE

LOCAL FRUITS ° DRIED FRUIT & NUT BREAD

18

DESSERT WINES

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2007 DOMAINE DE DURBAN, MUSCAT DE BEAUMES.DE.VENISE , FRANCE \$12

2008 CHATEAU LES JUSTICES, SAUTERNES, FRANCE \$18

2005 DOMAINE CAUHAPE, JURANCON “NOBLESSE DU TEMPS”, FRANCE \$15

2007 HERON HILL, VIDAL BLANC, LATE HARVEST, FINGER LAKES, NEW YORK \$10

2004 KLEIN CONSTANCIA, VIN DE CONSTANCE, SOUTH AFRICA \$22

PORTS

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1937 FAUCHON, VINTAGE PORT, PORTUGAL \$95

1977 TAYLOR FLADGATE, VINTAGE PORT, PORTUGAL \$46

1976 DOMAINE DU MAS BLANC, BANYULS, FRANCE \$36

1994 WARE’S, VINTAGE PORT, PORTUGAL \$31

NV FONSECA BIN 27 FINE RESERVE, PORTUGAL \$9

20 YEARS TAWNY PORT, CHURCHILL’S, PORTUGAL \$16

NV HEITZ CELLARS, INK GRADE, NAPA CALIFORNIA \$11

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