

ARTISANS

RESTAURANT
LAKE PLACID LODGE

Subtle Beginnings

Adirondack Spring Greens

Watercress, Kale, Garden Peas, Shaved Heirloom Carrots, Jicama, Watermelon Radish, Peach Balsamic 12

Pan Seared Halloumi Salad

Baby Arugula, Heirloom Tomatoes, Grilled Corn, Basil, Cherry Balsamic 14

Spring Pea Soup

Vanilla Butter Poached Lobster, Crème Fraiche, Fresh Mint 18

Jumbo Lump Crab & Shrimp Cake

Avocado Mousse, Charred Corn Tomato Relish, Peppadew Coulis 20

Garlic Jumbo Shrimp

Yellow Tomato Gazpacho, Heirloom Cherry Tomato, Basil 20

East Coast Grilled Oysters

Watermelon, Peppadew, Strawberry Mignonette, Charred Lemon 24

Urgasa Spanish Quail Leg Lollipops

Applewood Smoked Bacon, Jalapeno Peach Jam, Jicama 16

Duroc Pork Belly Confit

Herb Quinoa, Garden Peas, Braised Apple 18

Bronzed Day Boat Scallops

Spring Vegetables, Grilled Scallion, Saffron Kombu Broth 22

Appropriately Adirondack

Opulent Harvest

Local Equinox Spring Vegetables, Red Cabbage Puree, House-Made Fine Vegetable Caviar 30

Lobster Bolognese

Squid Ink Linguini, Foraged Mushroom, Truffle Brown Butter Froth 46

Pan Roasted Trout

Toasted Almond Quinoa, Shaved Vegetables, Heirloom Tomato, Lemon Thyme Beurre Blanc 36

Honey Lacquered Wild Salmon

Grilled White Asparagus, Sweet Pea Risotto, Spring Garden Vegetables 38

Free-Range MacFarlane Farms Pheasant Breast

Roasted Garlic Pomme Puree, Wild Mushrooms, Braised Rhubarb 36

Honey Lavender Duck Breast

Pearl Barley, Kohlrabi, Pickled Rhubarb, Red Cabbage Puree 44

New Zealand Herb Crusted Lamb Tenderloin

Yellow Rutabega Puree, Grilled Jumbo Asparagus, Fresh Herbs & Flowers 48

Duroc Dry Aged Bone-In Pork Rib Chop

Apple Onion Confit, Slab Bacon, Maple Mustard Brussels Sprouts 38

Donahue Farms Beef Tenderloin

Truffle Parsnip Potato Puree, Foraged Mushroom, Shaved Heirloom Carrots, Cabernet Demi Glace 46

* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness,
Especially If You Have Certain Medical Conditions

Chef's Nightly Tasting

Spring Pea Soup

Vanilla Butter Poached Lobster, Crème Fraiche, Fresh Mint

2015, Joseph Droughin, Pouilly Vinzelles, France

Intermezzo

House Churned Lemon Sorbet

New Zealand Herb Crusted Lamb Tenderloin

Yellow Rutabaga Puree, Grilled Jumbo Asparagus, Fresh Herbs & Flowers

2015 Seghesio, Zinfandel, Sonoma

"Strawberry Short Cake"

Honey Cake, Coriander Whipped Crème, Roasted Strawberries, White Chocolate, Almond

2013, Standing Stone Ice Chardonnay, Finger Lakes

\$95 p/person Wine Pairing \$35 p/person

Chef Derek Leinonen

We would like to extend our thanks to the local farms and creameries that share their great products with us.

Fledging Crow • Juniper Hills • Asgaard Farms • Donahue's Livestock

• Sugarhouse Creamery • North Country Creamery • Tucker Farms

They Are The True Artisans...