



WELCOME HOBART AND WILLIAM SMITH COLLEGES
CONGRATULATIONS GRADUATE & FAMILIES
\$85 PER PERSON THREE-COURSE MENU

FIRST COURSE

TOMATO BASIL BISQUE

GARLIC – ONION – MARSALA WINE – CREAM – FRESH BASIL – PESTO

SEARED SCALLOP

VANILLA BEURRE BLANC – GRAPEFRUIT AND ORANGE SUPREMES – BRONZE FENNEL

BEEF TARTARE

CAPERS – ROASTED TOMATOES – PINOT GRIS – ARUGULA – PINE NUTS – PECORINO

SECOND COURSE

BLACKBERRY DUCK

PAN SEARED BREAST – BLACKBERRY AND PINOT NOIR GASTRIQUE – CRISPY MINT – VANILLA AND
NUTMEG PARSNIP MOUSSE

RIBEYE

SENECA LAKE SALT – ROASTED GARLIC AND THYME – FONDANT POTATOES – GRILLED ASPARAGUS

HALIBUT

CARROT AND ZUCCHINI RIBBONS – MARINARA – MICRO GENOVESE BASIL – SPRING PESTO –
ROASTED TOMATO

SMOKED POLENTA

SMOKED CHILIS AND CORN STOCK – ONION – GARLIC – CILANTRO – BLACK BEAN PUREE – FIRE
ROASTED BELL PEPPER AND SWEET CORN RELISH

DRY AGED TOMAHAWK CUT

POTATOES AND GRILLED ASPARAGUS (ADDITIONAL \$45)

MAKE ANY STEAK A LAND AND SEA BY PAIRING IT WITH A ROASTED LOBSTER TAIL SERVED WITH
LEMON & DRAWN BUTTER (ADDITIONAL \$35 CHARGE)

THIRD COURSE

COCONUT PANNA COTTA

CHOCOLATE DECADENCE

CHEESECAKE

PLEASE INFORM THE SERVER OF ANY DIETARY NEEDS OR FOOD ALLERGIES. NOTE THOUGH, THAT IN PREPARING DISHES, EVEN WITH GREAT CARE, TRACE AMOUNTS COULD BE PRESENT WITHOUT OUR KNOWLEDGE. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. *