

Tuthilltown Dinner

March 14, 2010 at 6 pm

*"A trip around the world with spirits
from your own backyard"*

\$74 per person

**Prawns in a roasted garlic sauce with
local stone-ground polenta
*Hudson Baby Bourbon***

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**Mu Shu Wild Boar with buckwheat
pancakes
*Hudson Manhattan Rye Whiskey***

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**Cassoulet: Duck Confit, Lamb & House-
made Garlic Sausage
braised with white beans served with
fried rosemary & rye bread crumbs
*Hudson Four Grain Bourbon***

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***Grapefruit Sorbet from Jane's ice cream
in Kingston***

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**Coconut Cake with lime curd & candied
pecan clusters
*Dark-n-Stormy made with Saranac ginger
beer, lime juice & Hudson River Rum***

Chef Jessica Winchell