

APPETIZERS

VELVETY ASPARAGUS AND BASIL SOUP <i>Spring Mushrooms</i>	11
FRESH ARTICHOKE AND ORGANIC BABY ARUGULA SALAD <i>Shaved Fennel, Parmesan Cheese and Lemon Vinaigrette</i>	14
STONE CREEK INN CRISPY CALAMARI AND FRISÉE SALAD <i>Spicy Ginger Vinaigrette</i>	12
HUDSON VALLEY DUCK FOIE GRAS TERRINE <i>Roasted Black Mission Figs, Aged Balsamic and Grilled Brioche</i>	19
FRESH GOAT CHEESE AND ORGANIC BABY ARUGULA SALAD <i>Tossed with Cherry Tomatoes, Red and Golden Beets and Aged Red Wine Vinaigrette</i>	13
GRILLED PORTUGUESE OCTOPUS <i>Warm Fingerling Potatoes, Roasted Tomatoes, Black Olive Tapenade and Espelette Pepper</i>	12
JURGIELEWICZ FARM DUCK MEATBALLS <i>Wolffer Verjus Reduction</i>	12
TINY CHEESE RAVIOLI <i>Mussel and Chive Broth Infused with White Truffle Oil</i>	13
YELLOWFIN TUNA TARTARE* <i>Tossed with Ginger, Soy Sauce and Chive, Topped with Wasabi Caviar</i>	16

SIDEDISHES

SAUTÉED MUSHROOMS WITH SHALLOTS	7
GRILLED ASPARAGUS	7
FRENCH FRIES WITH PARMESAN CHEESE AND WHITE TRUFFLE OIL	7
LOBSTER MASHED POTATOES	8
FARRO AND SPRING VEGETABLES	7

CHEESES

ARTISANAL CHEESE TASING	10/15
<i>Choice of Three or Five Cheeses Served with Fig Preserve</i>	

BLEU d' AUVERGNE
*Soft, Spicy Cows Milk with a Grassy, Pungent Taste, Auvergne Region
in South Central France*

BIJOU
Goat Milk's Cheese, firm in Texture, Subtle Tang, Spicy from Vermont

UPLANDS PLEASANT RIDGE
*Organic Cow's Milk Cheese, Nutty, Clean Flavor and Milky Finish,
Rich, Dense Flavors from Wisconsin*

PONT L'EVEQUE
*Washed-Rind Cow's Milk Cheese, Buttery, Savory Flavors and Tangy
from Normandy France*

CAMEMBERT CHATELAIN

*Cow's Milk Cheese, Luxurious Ivory Paste, Bloomy Rind and Buttery
Grassy Flavor from Normandy France*