

Restaurant Week

CRABTREE'S KITTLE HOUSE LUNCH MENU FALL 2024



Butternut Squash & Macoun Apple Bisque (*gf*) (*vegan*)

Roasted Beet Salad (*gf*)

local organic beets, pistachios, coach farm goat cheese, blood orange vinaigrette

Kittle Kale Salad (*gf*)

toasted pine nuts, black currants, ricotta salata, vincotto

Smoked Hiddenfjord Organic Scottish Salmon
pickled onion crème fraîche, orwasher's pumpernickle

Organic Sweet Potato Gnocchi

wild mushrooms, ricotta salata, fried capers, sage brown butter



Fillet of Mediterranean Branzino

shiitake mushrooms, baby bok choy, pearl couscous, ocean broth

Breast of Goffler Farm Organic Chicken (*gf*)

truffle yukon gold potato purée, market vegetables, natural juices

Garganelli Bolognese

fossil farm pork, hv grass-fed beef

Slow Roasted Hudson Valley Pork Shank (*gf*)

silken parsnips, organic carrots, braising juices

Tivoli Mushroom Roast (*gf*) (*veg*) (*vegan with vegan cheese*)

creamy wild hive polenta, toma celena cheese (*or vegan parmesan*)

balsamic glaze



Valrhona Double Chocolate Brownie

vanilla bean gelato, espresso crème anglaise

Crown Maple Pumpkin Pie, cinnamon gelato, crème anglaise

Chocolate Chip Brioche Bread Pudding, hudson bourbon cream

Macoun Apple Crumble, sea salt caramel gelato

A Selection of Gelato or Sorbet

vanilla bean, espresso, chocolate hazelnut - meyer lemon, raspberry, passion fruit

\$39.95

No Substitutions Please

Menu subject to change based on market availability

Restaurant Week

CRABTREE'S KITTLE HOUSE DINNER MENU FALL 2024


Maine Lobster Bisque (*gf*)
truffle lobster salad


Butternut Squash & Macoun Apple Bisque (*gf*) (*vegan*)
toasted pumpkin seeds

Beet Salad (*gf*)
organic beets, toasted pistachios, coach farm goat cheese, blood orange vinaigrette

Kittle Kale Salad (*gf*)
toasted pine nuts, black currants, aged ricotta, vincotto

Florida Red Snapper Ceviche (*gf*)
pickled onions, mango, bell peppers, cilantro, tostones

Organic Sweet Potato Gnocchi
wild mushrooms, ricotta salata, fried capers, sage brown butter



Fillet of Mediterranean Branzino
baby bok choy, shiitake mushrooms, israeli couscous, ocean broth

Breast of Goffler Farm Organic Chicken (*gf*)
truffle yukon gold potato purée, market vegetables, natural juices

Garganelli Bolognese
fossil farm pork, hv grass-fed beef

Slow Braised Grass-fed Beef Short Ribs
silken parsnips, crispy parsnips, baby carrots, swiss chard, braising juices

Tivoli Mushroom Roast (*gf*) (*veg*) (*vegan with vegan cheese*)
creamy wild hive polenta, toma celena cheese (*or vegan parmesan*)
balsamic glaze


Chocolate 'Kittle Kat' Crunch Bar (*contains peanuts*)
vanilla bean gelato

Crown Maple Pumpkin Pie, cinnamon gelato, crème anglaise

Chocolate Chip Brioche Bread Pudding, hudson bourbon cream

Macoun Apple Crumble, sea salt caramel gelato

A Selection of Gelato or Sorbet
vanilla bean, espresso, chocolate hazelnut - bosc pear, raspberry, passion fruit

\$44.95

No Substitutions Please

Menu subject to change based on market availability