

## Yasgur's Farm Café Restaurant Week Menu

October 28th- November 10<sup>th</sup>

(Choose one)

### **Local Cheese Plate**

Harvest Moon Cheddar (Five Spoke, Goshen, NY), Nancy's Camembert (Old Chatham, Chatham, NY), Three Sisters (Thrumman, NY), honey comb, fig jam, marcona (GF)

### **Roasted Brussels and Kale Salad (GF)**

Taro chip, Crispy Prosciutto, Local cider vinaigrette, pumpkin seeds

### **Favorite Flatbread**

Mozzarella, Stracciatella Tartufo di Buffalo, Pistachio, Honey (VEG)

### **The Butcher Board**

Soprasatta, Smoked Sausage, Duck Pastrami

### Entrée (Lunch, choose one)

#### **Cast Iron Strip Steak**

Truffled Skillet potatoes, Broccolini, Frizzled Shallot, Black Garlic Bone Marrow sauce (GF)

#### **Pan Seared Bronzino**

Spaghetti Squash, Pancetta, Apples, Truffle Honey, Crispy Sweet Potato (GF)

#### **Paccheri**

Eggplant, Pumpkin, Ricotta, Tomatoes, Basil, and Reggiano (VEG)

#### **Smoked Tri Tip Dip**

melted Swiss, slow-roasted onion jam, arugula, horseradish mayo, smoked garlic au jus, ciabatta roll

### **Dessert (choose 1)**

#### **New York Cheesecake**

with fresh raspberry Puree (GF)

#### **Flourless Chocolate cake**

white chocolate sauce (GF)

### **Box of Sweets**

Handmade cookies, Chocolate truffles, Macaroon

