

THE PRASHAW ROOM

Fall Menu

1. APPETIZERS CHOOSE 3 - SERVED FAMILY-STYLE

Tuna Poke

ginger-honey-chipotle tuna, wonton cups, apple chips (gfO)

Pumpkin Mac & Cheese

brown butter crumb, bourbon black pepper bacon (gfO, vegO)

Stuffed Meatballs

blue cheese, caramelized red onion, balsamic glaze, crostini

Mussels

vegetable broth, fennel, oranges, tomatoes, roasted red pepper rouille crostini (gfO)

Edamame Dip

fresh veggies for dipping (gf, V)

Crostini

apple-butternut squash chutney, crispy bacon, arugula, balsamic cider glaze (vegO)

Warm Brie

cranberry-apple compote, pickled apples, toasted almonds, sliced baguette (gfO, veg, nuts)

Flatbread

cauliflower crust, garlic oil base, roasted butternut, bacon, smoked gouda, crispy kale, pomegranate glaze (gf, vegO)



Sprouts

fried brussels sprouts, maple chipotle sauce, house-made blue cheese (gs, VO)

2. SALADS YOUR GUESTS CHOOSE ONE OF THESE

Cider Mill Salad

mixed greens, pickled apples, candied pecans, craisins, cider dijon dressing (gf, V, nuts)

3. ENTREES CHOOSE 5, YOUR GUESTS CHOOSE ONE

Pan-Seared Salmon

apple sage and fennel risotto, brown butter, arugula-pesto aioli (gf)

Pumpkin Mac & Cheese

brown butter crumb, bourbon black pepper bacon (gfO, vegO)

Cider-Braised Pork Shank

(20oz), spicy sweet potato puree, shaved brussels and baby carrots, pickled apple (gf)

Pan-Seared Grouper

sausage stuffing, peach bourbon chutney, swiss chard, apple cider balsamic

Pan-Seared Duck Breast

parsnip puree, honey butter glazed delicata squash, yukon gold potatoes, spinach, apple-citrus reduction (gf)



Riggies

house-made rigatoni, parmesan, spicy tomato-cream sauce. choose roasted chicken thighs, breaded chicken, roasted eggplant and/or Gianelli spicy ground sausage (gfO)

Tonight's Soup

chef's choice

Caesar Salad

romaine, pecorino romano, croutons, white anchovy dressing (gfO)

Vegan Hash

white potato, sweet potato, kale, white beans, tofu maple cayenne crema [add protein] (gf, V)

Pork Duo

grilled tenderloin & crispy belly, purple sweet potato puree, tonight's veg, balsamic fig jam, apple cider gastrique, pickled onions (gs)

Grilled Rack of Lamb

sunchokes [pureed, roasted, fried, pickled], swiss chard, mint and parsley salsa verde, roasted tomatoes pistachios (gs, nuts) **+ \$5 PER ORDER**

Catskills Statler Chicken

white bean bacon ragout, gremolata vinaigrette, arugula and red onion salad (df, gf)

Grilled Coulotte (10 oz)

juicy and flavorful cut from the top sirloin. served sliced. caramelized onion-smoked gouda-rosemary mash, tonight's veg, maple pecan bourbon sauce (gf, nuts)

+ \$5 PER ORDER

Tofu Stirfry

sauteed veg (mushrooms, peas, edamame, carrots, bell peppers) & jasmine rice [add protein] (gf, V)

CHEFS: EVELYN WOODIN, ALEX TORRES, DEBBIE SACCO

GF - GLUTEN FREE, GS - GLUTEN FREE INGREDIENTS BUT AN ELEMENT HAS CONTACT WITH FRYER

DF - DAIRY FREE, VEG - VEGETARIAN, V - VEGAN, O - OPTION