

Foundation Dining Room Limited Menus



*Entrée selection counts are due 72 hours prior to event date.
Groups under 40 have the option of choosing two entrees on-site
for an additional \$5.00 per person and with prior approval*

Menu 1

First Course

Choice of:

Chef's Selected Soup of the Day

Hudson Valley Camembert
Accented with Golden Raisin jam

Foundation Salad

Mixed Baby Greens with Balsamic Vinaigrette and Fried Black Eyed Peas

Second Course

Choice of:

Compart Family Farms Pork Rib Chop
Maytag Blue Cheese Gratin, Cognac Soaked Prunes

Grove Meat Lamb Loin
Endive, Salsa Verde and Roasted Tomato

Pan Roasted Alaskan Salmon
Slow Roasted Tomatoes, Asparagus, Saffron Aioli and Parsley Oil

Third Course

Choice of:

Seasonal Fruit Crisp
Topped with Vanilla Gelato

Goopy Brown Butter Cake
With fleur de Sel Crust and Vanilla Gelato

Chocolate Caramel Tart
Accented with Fresh Blackberries

*Prices Do Not Include Beverages, 20% Service Charge and 11.50% Sales Tax,
Prices are Subject to Change*

Menu 2



First Course

Choice of:

Chef's Selected Soup of the Day

*Hudson Valley Camembert
Accented with Golden Raisin jam*

*Grilled Madagascar Prawns
Marinated in Ginger and Mango*

Second Course

Choice of:

Foundation Salad

Mixed Baby Greens with Balsamic Vinaigrette and Fried Black Eyed Peas

Caesar Salad

*Baby Romaine Lettuce with Creamed "Caesar Style" Dressing and Minced
Herb/Parmigiano Brioche*

Third Course

Choice of:

*Compart Family Farms Pork Rib Chop
Maytag Blue Cheese Gratin, Cognac Soaked Prunes*

Seared Halibut filet

Braised Swiss chard, Roasted Sunchokes

Pan Roasted Alaskan Salmon

Slow Roasted Tomatoes, Asparagus, Saffron Aioli and Parsley Oil

Grove Meat Lamb Loin

Endive, Salsa Verde and Roasted Tomato

Fourth Course

Choice of:

Seasonal Fruit Crisp

Topped with Vanilla Gelato

Gooey Brown Butter Cake

With fleur de Sel Crust and Vanilla Gelato

Chocolate Caramel Tart

Accented with fresh Blackberries

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Menu 3



First Course

Choice of:

Chef's Selected Soup of the Day

Black Truffled Lobster

With Baby Lamb's Lettuce, Shaved Fennel and a Black Truffled Asparagus Puree

Grilled Madagascar Prawns

Marinated in Ginger and Mango

Second Course

Choice of:

Foundation Salad

Mixed Baby Greens with Balsamic Vinaigrette and Fried Black Eyed Peas

Proscuitto de Parma Salad

Shaved Pecorino, Sherry Vinaigrette

Caesar Salad

Baby Romaine Lettuce with Creamed "Caesar Style" Dressing and Minced Herb/Parmigiano Brioche

Third Course

Choice of:

Compart Family Farms Pork Rib Chop

Maytag Blue Cheese Gratin, Cognac Soaked Prunes

Seared Halibut filet

Braised Swiss chard, Roasted Sunchokes

Grove Meat lamb Loin

Endive, Salsa Verde and Roasted Tomato

Thousand Hills Farms New York Striploin

Creamed Spinach, Goat Cheese Pommes Anna

Fourth Course

Choice of:

Seasonal Fruit Crisp

Topped with Vanilla Gelato

Goopy Brown Butter Cake

With fleur de Sel Crust and Vanilla Gelato

Chocolate Caramel Tart

Accented with Fresh Blackberries

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