



Bundles of Brunch

3.29.2025

MENU

TO START

Choice Of

Salade Verte

with poached pears and goat cheese

Carrot Ginger Purée

with crème fraîche

Brioche & Berries

with whipped cream

MAIN COURSE

Choice Of

Asparagus & Gruyere Quiche

with roasted potatoes

Salmon Filet

with lemon dill butter and pearly couscous

Spring Mill Chicken Salad

over Romaine hearts

DESSERT

Frosted Fox Celebration Cake

Two-tiered cake of

Chocolate Cake with Raspberry Ganache

Vanilla Cake with Lemon Curd

Coffee or Tea



Baby Stuart's Shower
4.19.2026

MENU

TO START

Choice Of

Potato Asparagus Purée

Salade aux Poires

Poached pears and goat cheese over farmer's greens with house vinaigrette

Small Cheese Plate

MAIN COURSE

Choice Of

Quiche Lorraine

with roasted potatoes

Steak Frites

Bistro steak with bordelaise and fries

White Wine Coq au Vin

White wine braised free range chicken with sauteed mushroom, lardon, onions and potatoes

DESSERT

Celebration Cake

Tiers of Vanilla Cake with Strawberry Coulis and Chocolate Cake with Chocolate Mousse

Coffee or Tea



Ben Franklin
Board of Directors Meeting
9.29.2025

MENU

TO START

Choice Of

Salade Verte

with poached pears and goat cheese

Squash Purée

with toasted pumpkin seeds

Vol au Vents Escargots

Snails, caramelized mushrooms, garlic,
parsley and cream in a puff pastry

MAIN COURSE

Choice Of

Pot au Feu

Braised boneless short ribs with red wine reduction,
carrots, parsnips and pearled onions

Salmon Niçoise

Salmon filet with tomatoes, potatoes, olives,
haricot verts and basil oil

Tarragon Airline Chicken

Roasted chicken breast with a tarragon cream
and potatoes lyonnaise

DESSERT

Choice Of

Montmorency

Chocolate cake with cherries and whipped cream

Daffodil Cake

Light angel food cake with a citrus cream, toasted
coconut and freshly grated lime

Coffee or Tea



Hank's
85th
Birthday Celebration
5.3.2025

MENU

TO START

Choice Of

Mushroom Soup

Salade Verte

with poached pears and goat cheese

Vol au Vent Escargots

Snails, caramelized mushrooms, garlic, parsley, butter, and cream, served in a puff pastry shell

MAIN COURSE

Choice Of

Seared Duck Breast à l'Orange

with lentils and asparagus

Trout Almondine

with Beluga lentils

Short Rib Bourguignon

Red wine braised boneless beef short ribs
au jus, with carrots, pearled onions,
served over potatoes

DESSERT

Birthday Cake

Chocolate Cake with chocolate mousse between
the layers, and coffee buttercream

Coffee or Tea



GSI Holiday Dinner 2025

MENU

TO START

Choice Of

Salade aux Poires

Poached pears, and goat cheese over bibb lettuce
GF DF (without cheese) Veg

Smoked Salmon

with crème fraîche, caper berries and greens, served
with toasted pumpernickel
DF without creme fraiche and GF without bread

Ratatouille Tart *(Veg)*

with caramelized onions, served over puff pastry

Pâté Maison *(DF)*

Country style loaf pâté of chicken, pork, ham, dried
fruit, brandy. Served with whole grain
mustard and sliced baguette

MAIN COURSE

Choice Of

Pot au Feu *(DF, GF)*

Grass-fed boneless short rib braised in red wine
bordelaise, with potatoes, carrots and pearly onions

Tofu or Chicken Tajine *(GF, DF, Veg)*

Baked tofu with tomato and north African spices, over
root vegetables, dried fruit
and garnished with harissa

Salmon Filet *(DF, GF)*

with a dairy free dill reduction and lentil pilaf

DESSERT

Choice Of

Daffodil Cake

Angel food cake with lemon cream and coconut

Mousse au Chocolat *(GF)*

Sorbet & Macarons *(DF, GF)*

Pistachio Cake

Coffee or Tea



Malaika's Baby Shower

5.2.2026

MENU

TO START

Choice Of

Carrot Madeira Soup

with crème fraîche

(GF) *Can be garnished without crème fraîche and be vegan*

Salade Verte

with poached pears and goat cheese over farmer's greens with house vinaigrette

(GF) *Can be served without cheese and be vegan*

Brioche & Berries

with whipped cream and mint

MAIN COURSE

Choice Of

Spring Mill Chicken Salad

with house made mayonnaise, carrots, grapes and walnuts over Farmer's greens **(GF)**

Salmon & Dill Butter

with Beluga lentils **(GF)**

Tofu Tajine

Seared tofu with cumin, turmeric and served over couscous with dried fruit, cilantro and harissa **(Vegan)**

DESSERT

Celebration Cake

Tiers of Chocolate Cake with Raspberry Coulis and Vanilla Cake with Lemon Curd

Sorbet available for Vegan/Gluten Free Guests

Coffee or Tea



Un Nouveau Chapitre

6.21.2025

MENU

TO START

Choice Of

Potato Asparagus Purée

Salade Verte

with poached pears and goat cheese

Small Cheese Plate

MAIN COURSE

Choice Of

Ratatouille & Gruyere Quiche

with roasted potatoes

Salmon Filet & Dill Butter

with Beluga lentils

Spring Mill Chicken Salad

Chicken salad with walnuts, carrots, grapes, and house-made mayonnaise, served over greens

DESSERT

Montmorency

A dense, nearly flourless chocolate cake with cherries and whipped cream

Sorbet & Macarons

Daffodil Cake

Light angel food cake with a citrus cream, toasted coconut and freshly grated lime

Coffee or Tea



Joyeux Anniversaire

2.28.2026

Appetizers

Soup du Jour

Salade des Champignons

Sautéed mushrooms, shaved Manchego, hazelnuts,
over Bibb lettuce, with a sherry vinaigrette

Betteraves à la Marocaine

Orange dressed roasted beets, with cumin, parsley,
mint and goat cheese

Coquille St Jacques

Seared sea scallops served in the shell, with a
citrus beurre blanc and caviar

Vol au Vent Escargots

Snails, caramelized mushrooms, garlic, parsley, butter,
and cream, served in a puff pastry shell

Pâté de Campagne

Loaf style pâté of chicken, pork, ham, and pistachio, served with
baguette, whole grain mustard, and cornichons

Seared Foie Gras

Seared Hudson valley foie gras with a gooseberry,
crème de noyaux reduction and served with toast points

Pâté Tasting

Pâté de Campagne, Rillettes, and Pâté du Jour.
Served with sliced baguette

Cheese Plate

Ask your server about our daily selection



Joyeux Anniversaire

2.28.2026

Entrées

Venison Chop Bordelaise

Grilled venison rib chop with bordelaise
and chestnut bread pudding

Pot au Feu

Grass-fed, boneless beef short ribs in a red wine reduction
with onions, carrots, parsnips, and potatoes

Mushroom Bourguignon(veg)

Cremini, shiitake and button mushrooms in a
red wine reduction with onions, carrots, and potatoes

Tajine de Poulet

Local, free range, braised chicken with tomato and
north African spices, over pearled couscous, and dried fruit,
garnished with harissa and yogurt

Filet de Saumon à la Crème de Cresson

Seared filet of Verlasso, sustainable salmon with a watercress
citrus cream sauce, over Beluga lentils

Lapin à la Moutarde

Braised Stony-Hill Farm rabbit with wide Alsatian noodles
and sautéed cabbage in a sage, mustard cream

Cassoulet Tourangeau

Duck confit and flageolet white beans with pork, Toulouse garlic
sausage, tomato soffrito and breadcrumbs

Sides

Veg du Jour
Chestnut Bread Pudding
Beluga Lentils