



# Apropos

Mother's Day

\$70 per person

Select one dish from each course

Executive Chef Jared Secor

Thank you to our local Farms & Farmers: Norwich Meadows, Eckerton Hill, Hepworth, Hudson River Fruit  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT, PLEASE INFORM YOUR SERVER. V - Vegetarian GF - Gluten Free

## Antipasti

### **Ricotta Toast**

Local Morrel, Grilled Spring Onion, Olio Verde

### **Spring Green Salad**

Shaved Vegetables, Sherry Vinaigrette

### **Baby Kale Caesar**

Ortiz Anchovy, Two Year Parmesan

### **Arugula and Strawberry Salad**

Local Goat Cheese, Aged Balsamic

## Entrees

### **Cavatelli**

Broccoli Rabe Pesto, Pine Nut, Ricotta

### **Roasted Seabass**

Local Heirloom Carrots, Charred Citrus

### **Crispy Local Chicken**

Rainbow Chard, New Potato

### **Seared NY Strip**

Spring Peas, Farro, Salsa Verde(\$25 addition)

## Dessert

### **Moscato Panna Cotta**

Mint, Olio Fresco

### **Angel Food Cake**

House Strawberry Jam, Shortbread Crumble

### **Chocolate Tart**

Candied Citrus, Warm Vanilla Cream