



# EOUUS

## Soup & Salads

### Puree of Cauliflower 12

Black Truffles | Chives | Roasted Cauliflower Florets

### Burrata 17

Beets | Grapefruit | Hazelnuts | Arugula | Champagne Vinaigrette

### Baby Kale Salad 14

Spiced Pumpkin Seeds | Crispy Bacon Lardons | Blackberries  
| Amish Cheddar | Quince Vinaigrette

### Simple Greens 12

Pickled Shallots | Cucumbers | Sherry Vinaigrette

## Appetizers

### PEI Mussels 17

Fregola Sarda | Hot Italian Sausage | Guajillo Chile &  
Roasted Tomato Reduction

### Foie Gras Torchon 26

Hudson Valley Apple Salad | Dulce De Leche |  
Rainwater Gele

### Lump Crab Cake 21

Hoppin John | Creole Remoulade

### Pulpo a La Plancha 23

Chorizo Sofrito | Smoked Kumato | Fingerling Potatoes  
Safron Aioli

### Shrimp Molotes 16

Crispy Masa Wrapped Shrimp | Mole Vinaigrette

### Porcini Mushroom Risotto 19

Shallots | Exotic Mushrooms | Parmigiano-Reggiano Chives

3 Course Prix Fixe 65  
soup or salad | entrée | and dessert

5 Course Tasting 95  
Chefs selection of seasonal  
and locally sourced ingredients

3 Course Wine Pairing 50

5 Course Sommelier Tasting 75



Castle HOTEL & SPA  
TARRYTOWN NEW YORK



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## Entrees

### Roasted Hudson Valley Chicken 30

Dumplings | Roasted Baby Vegetable | Pipian Sauce

### “Autumn Harvest Farms” Grass Fed New York Strip 57

Grilled Maitake Mushrooms | Baby Bok Choy | Red Wine Reduction

### Roasted New York State Duck 38

Toasted Quinoa | Charred Butternut Squash | Mole Negro

### Pan Roasted King Salmon 38

Roasted Fennel | Leek Fondue | Kumquat Jam

### Day Boat Scallops 32

Saffron Risotto Galette | Truffled Pea Puree | Chorizo Crumble

### “Autumn Harvest Farms” Heritage Pork Chop 36

Creamy Grits | Caramelized Onion Jus | Sherry & Fig Compote

### Roasted Colorado Lamb Loin 48

Potato Croquette | Sunchoke Puree | Bitter Greens | Hon Shemeji Mushrooms | Caper Raisin Emulsion

### Shallow Poached Halibut 36

Beluga Lentils | Wilted Spinach | Turnip & Apple Compote

### Goat Cheese Cavatelli 27

Broccoli Rabe Pesto | Sweet Italian Sausage | Shaved Manchego | cold pressed olive oil

### “Autumn Harvest Farms” Grass Fed Filet Mignon 52

Truffle Parmesan Bread Pudding | Haricot Vert | Red Wine Jus



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NATIONAL TRUST FOR HISTORIC PRESERVATION

“If you really want to make a friend, go to someone’s house and eat with him...the people who give you their food give you their heart”  
-Caesar Chavez