

Castle HOTEL & SPA

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Appetizer

Castle Garden Salad

Crudités, Local Honey and Sherry Dressing

Autumn Pear Soup

Smoked Foie Gras, Chestnut, Maple Syrup

Filet Mignon Carpaccio

Marinated Pistou, Caesar Dressing

Warm Goat Milk Cheese Salad

Pancetta, Toast, Local Greens

Marinated Tri-color Vegetable

*Kabocha Squash, Okinawa Potato, Sweet Potato
Pine Nut, Baby Spinach Salad, Walnut Dressing*

Marinated Seared Tuna

Caviar, Mesclun, Herbal Breadcrumbs, Champagne Dressing

Garganelli

Savory Chicken Bolognese, Celery, Onion, Mizuna, Nam-pla

Fresh Fruit Plate

Seasonal Berries, Wild Cherry Crème Fraîche



Our menu is inspired by local artisanal farmers in the Hudson River Valley Region. The Culinary Team at Castle Hotel & Spa welcomes the opportunity to share with you our direction for a farm to table program.

*If you have a food allergy, please speak to the Manager, Chef, or your Server.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Entrée

Castle Gotham Burger

*Ground Washu Beef with Bacon and Shallot Jam
Bourbon BBQ Pulled Duck Confit, Duck Egg, Smoked Gruyère
Bourbon Dusted Truffle Parmesan Fries*

Castle Crab Cake Benedict

Local Green Salad, Cardinal Hollandaise Sauce

Castle French Toast

Caramelized Seasonal Fruits, Fresh Fruits, Mascarpone Mousse

Steak and Eggs

Black Angus Filet, Eggs Any Style, Hash Brown Potatoes, Bordelaise Sauce

Long Island Duck

Glazed with Honey and Nuts, Creamy Polenta, Apple, Cauliflower and Butternut Squash Hash

Grilled Swordfish

Bok Choy, Tomatillo Jam, Black Bean Diable Sauce

Grouper A la Plancha

Tomato, Tapenade, Fennel, Micro Green, Ocean-Flavor Vinegar Sauce

Large Chopped Salad

Roasted Hemlock Hill Chicken Breast or Grilled Shrimp

Dessert

Warm Brioche Doughnut

Vanilla Cream Filled, Cinnamon Sugar, Warm Apple Cider

Plum, Fig and Berry Tart

Almond Cream, Berry Reduction, Caramelized Nuts

Butterscotch Pudding

Salted Crystal, Crème Fraîche, Praline Ice Cream

Seasonal Fresh Fruit

Ginger Mint Syrup

THREE COURSE PRIX FIXE BRUNCH \$58
TAX AND GRATUITIES ARE NOT INCLUDED

