

Castle HOTEL & SPA TARRYTOWN NEW YORK®

Seasonal Lunch Menu

Appetizer Course

(Please select two)

Marinated Seared Tuna

Caviar, Mesclun, Herbal Breadcrumbs, Champagne Dressing

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Hemlock Hill Chicken Ballotine

Marinated Mushroom, Carrot Mustard Sauce

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Pappardelle with Summer Zucchini

Pancetta, Basil and Honey Crème Fraîche

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Roasted Hudson Valley Beets

Mixed Nuts, Yogurt Sauce, Aged Sherry

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Seasonal Garden Salad

Local Honey and Sherry Dressing

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Strawberry and Tomato Gazpacho

Lobster, Pepper, Fennel, Red Onion, Cilantro

Main Course

(Please select three)

Steamed Halibut

Poached Oyster, Spinach Sauce

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Grilled Swordfish

Corn, Green Pea and Bacon Jam Stuffed Squash Blossom,
Baby Squash, Ginger Balsamic Sauce

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Grouper a la Plancha

Tomato, Fennel, Micro Green, Tapenade, Vinegar Sauce

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Hemlock Hill Chicken Breast a la Marengo

Scallion, Mushroom, Tomato Confit, Shrimp Mousse

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Roasted Long Island Duck

Creamy Polenta, Foie Gras Brûlée, Berry Salad, Cocoa Sauce

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Black Angus Beef Tenderloin

Parsley Potato Purée, Green Asparagus, Fava Bean, Broccolini
Mushroom Butter and Sauce Bordelaise

Desserts

(Please select two)

Frozen Mocha Soufflé

Sweet Milk Bubbles, Slow Roasted Strawberries, Balsamic Gastric

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Pineapple Coconut Panna Cotta

Roasted Pineapple Purée, Madeline Sponge, Coconut Chips

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Citrus Cheesecake Terrine

Orange Segments, Citrus Candies, Creamsicle Ice Cream

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Seasonal Fresh Fruit

Ginger Mint Syrup

Create your own tasting menu by selecting the number of courses and which courses you wish to offer your guests

Three Course Lunch, \$60.00 per adult

Four Course Lunch, \$70.00 per adult

Plus 23% service charge and 7.375% sales tax

\$500.00 facility fee in Library Sunday–Friday and \$650.00 on Saturday
\$500.00 facility fee in Garden Room Sunday – Friday and \$750.00 on Saturday
\$500.00 facility fee in Tapestry Lounge Sunday- Friday and \$850.00 on Saturday
Plus 7.375% tax

This food and wine selection may change according to the availability and seasonality of products and specific vintages of wine. Upgraded wines may also be selected from our full wine list and wine pairings with each course are available.

EXPLANATION OF SERVICE CHARGE:

All private room, food and beverage, and related services are subject to applicable taxes (currently 7.375%) and service charge (currently 23%) in effect on the date(s) of the event. The service charge is not a gratuity and is retained by the hotel to offset administrative and other expenses associated with your function