

Farm to Fork



mazzone
hospitality

FIRST COURSE

Grilled Schoharie Farms Asparagus, Prosciutto & Farm Fresh Egg Bruschetta

olive oil, herb farmers cheese & sherry vinegar

Garganelli Pasta

ramps, morel mushrooms, fava beans pecorino cheese,
fried breadcrumbs, lemon zest

Little Field Farms Young Lettuces

Ewe's bleu cheese, candied walnuts, avocado,
Shshun Farms cherry tomatoes

ENTRÉE

Rack of Spring Lamb

Schoharie Farms fingerling potatoes, Nettle Meadow Farms
goat cheese purée, english peas, young carrots, braised leeks, lamb jus

Seared Maryland Striped Bass

baby tri-colored potato hash, pea tendril,
fennel slaw, apricot chutney, pinot grigio butter

Local Organic Chicken Breast Paillard

artichokes, olives, roasted spring onions and spring garlic, watercress salad

DESSERT

Strawberry Rhubarb Tart

vanilla bean gelato

Grapefruit, Kiwi and Honey Yogurt Trifle

grand marnier soaked sponge cake, vanilla mascarpone



FIRST COURSE

Watermelon and Mint Salad

crisp pancetta, Nettle Meadow Farms kunik cheese,
baby arugula, toasted pinenuts, minted lime vinaigrette

Saratoga Heirloom Tomatoes with Fresh Basil

fresh mozzarella, sea salt, aged balsamic vinegar, olive oil

Crispy Eggplant and Fresh Ricotta Cheese Bites

local fresh tomato and garlic sauce,
roasted yellow tear drop tomatoes, shaved ricotta salata

ENTRÉE

Organic Airline Chicken Breast in Mustard and Herbs

summer ratatouille of local zucchini, eggplant and tomatoes

Local Oceans Sea Bream

cucumber radish panzanella, stone fruit mostarda

Organic Grass-Fed Adirondack Farms Ribeye Steak

potato sweet corn mash, young green beans,
summer cherry compote, port wine veal glaze

DESSERT

Blueberry Almond Shortcakes

cinnamon crème fraîche

Honey Roasted Peaches and Plums

mascarpone gelato, pistachio streusel



FIRST COURSE

Savory Old Chatham Farms Ricotta and Spaghetti Squash Cakes

peppered chicken apple sausage, cranberry compote

Acorn Squash Ravioli

Berkshire pork bacon, cipollini onions, sage brown butter

Little Field Farms Young Greens and Endive Salad

honey roasted Indian Ladder Farms bosc pears,
coach farms chevre cheese, pomegranate thyme vinaigrette

ENTRÉE

Seared Diver Scallops

cauliflower whipped potatoes, butter toasted Finger Lakes muscat grapes,
roasted cauliflower, New York riesling caper butter

Hudson Valley Farms Duck Breast

brown butter pumpkin gnocchi tossed in gorgonzola cheese,
red wine stewed figs, chanterelle mushrooms, duck jus

Roasted Berkshire Pork Chop

sweet potato caramelized onion hash, sautéed swiss chard,
roasted Bowman Farms apple butter

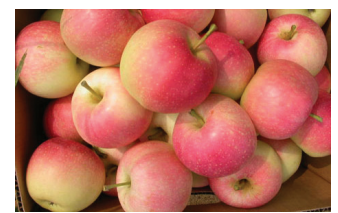
DESSERT

Braeburn Apple Frangipane Crostata

cinnamon ice cream, caramel sauce

Spiced Butternut Squash Custard Pie

ginger ice cream



**All prices subject to a service charge and NYS sales tax. Hall of Springs Events: add a 14% facility fee. Mansion Catering Events: labor & equipment fees apply, please inquire.*