



## INSPIRED CUISINE

Originally built in 1898 by Mr. Edward Morse Shepard, Erlowest was part of “Millionaires Row” in the Adirondack Park on Lake George in upstate New York. Mr. Shepard, a prominent attorney and politician from Brooklyn was also an author, humanitarian, and vestryman devoted to Saint James Church. The name “Erlowest” was inspired by the hometown in New York for Mr. Shepard's parents called Westerlo. The Grand Dining room at Erlowest regularly entertained many influential people such as George Foster Peabody, and Spencer and Katrina Trask. Never having married, when Mr. Shepard passed on July 20, 1911, he left his beloved Erlowest to his sister, Agnes Hewitt.



During World War I, Agnes invited convalescing officers to enjoy much needed rest and relaxation at her Erlowest home. In 1922, the mansion was leased as a summer home to Nathan Miller, then Governor of New York. He also became Assistant Secretary of the Treasury and Board Chairman of J.P. Morgan & Company.

The Leffingwell's lived at Erlowest until the 1960's, when Mr. Charles “Charlie” Wood bought Erlowest. A local entrepreneur who founded such business ventures as Storytown and Ghosttown, now known as the Six Flags–Great Escape. Mr. Wood was co-founder, with actor Paul Newman, of Double H Hole in the Woods, a camp that provides specialized programs and year-round support for children and their families dealing with life-threatening illnesses. Mr. Wood sold the Erlowest and Sun Castle Resort to the present owners who have renovated it into a magnificent Inn and resort facility.

## Starters

<b>Pork Belly</b>	<b>\$10</b>
Parsnip Puree, Roasted Tri-Color Cauliflower, Delicata Squash, Grilled Leeks	
Suggested Pairing: Chenin Blanc, Cederberg, South Africa, 2016	
<b>Spring Greens</b>	<b>\$9</b>
Spiced Pepitas, R & G Farm's Goat Cheese, Dried Cranberries, Red Wine Vinaigrette	
Suggested Pairing: Sauvignon Blanc, The Better Half, Marlborough, New Zealand, 2015	
<b>Artichoke Risotto</b>	<b>\$11</b>
Crispy Mushroom, R & G Farm Ricotta, Charred Frisee, Grana Padano	
Suggested Pairing: Chardonnay, Steele, California, 2014	
<b>Grilled Prawns</b>	<b>\$12</b>
Shishito Salsa Verde, Crispy Chorizo, Fresh Take Farm Greens, Charred Endive	
Suggested Pairing: Cremant de Bourgogne, J.J. Vincent, Burgundy, France, Brut, NV	
<b>Chef's Soup du Jour</b>	<b>\$10</b>
Inspired by Local & Seasonal Products	



## Chef's Select Entrees

<b>Grilled Filet of Beef</b>	<b>\$40</b>
Potato & Cheddar Tarte, Wild Boar Bacon, Ewe's Blue Creamed Kale, Honey Glazed Baby Carrots	
Suggested Pairing: Cabernet Sauvignon, Black Stallion, Napa Valley, 2014	
<b>Pan Seared Bronzini</b>	<b>\$27</b>
Roasted Carrots, Caulilini, Chorizo & Lentil Mash, Crispy Kale, Heirloom Tomato Butter Sauce	
Suggested Pairing: Loureiro, Ramos, Vinho Verde, Portugal, 2016	
<b>Silver Fern Farm Skirt Steak</b>	<b>\$32</b>
Roasted Tomato & Farro Risotto, Tuscan Kale, Brussel Sprouts, Rosemary Bordelaise	
Suggested Pairing: Merlot, Chateau St. Michelle, "Indian Wells," Columbia Valley, Washington, 2013	
<b>Whitefield's Farm Airline Chicken Breast</b>	<b>\$25</b>
Herb Polenta Cake, Local Asparagus, Sweet & Sour Peppers, Garlic Bordelaise	
Suggested Pairing: Vermentino, Chat Pitre, Clos de l'Amandaie, France	
<b>Brined Pork Tenderloin</b>	<b>\$27</b>
Leek Risotto, Celery Root Puree, Local Squash, Fig & Bacon Compote, Candied Bacon, Sage	
Suggested Pairing: Malbec, Ruta 22, Mendoza, Argentina, 2015	
<b>Ora King Salmon</b>	<b>\$38</b>
Chorizo Couscous, Truffle Carrot Puree, Beach Mushrooms, Confit Pearl Onions, Caper Berries	
Suggested Pairing: Bourgogne Blanc, Olivier Leflaive, "Les Setilles" Burgundy, France, 2013	
<b>Confit Duck Leg</b>	<b>\$32</b>
Acorn Squash, White Bean & Bacon Ragout, Swiss Chard, Fennel Salad, Port Reduction	
Suggested Pairing: Gewurztraminer, Gundlach Bundschu, Estate Vineyard, Sonoma Coast	

The Inn at Erlowest takes great pride in all of the products that are used to create our inspired cuisine. Some of the local farms that contribute to our menu selections include:

Old Chatham Shepherding Company	Maplebrook Farm
Fresh Take Farm	Whitefield's Family Farm
Nettle Meadows Farm	Hidden Hollow Farm
Thomas Dairy Farm	R&G Farm
Juniper Hill Farm	Hand Melon Farm

Presented By

Chef De Cuisine Walter Meinecke

Tax and Gratuity Not Included

A 20% service charge will be applied to parties of six or more

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. These items may be cooked to guest's specification. Before placing your order, please inform your server of any food allergies.