

WALDEN HALL

Six Course Chef's Tasting Menu

Charcuterie and Cheese Plate

*An arrangement of regional salumi, cheeses, and rilette,
served with housemade focaccia toast*

Mushroom Consomme

A clear, earthy broth of porcini mushrooms

Herbed Citrus Salad

*Local mesclun mix and herbs with blood oranges,
navel oranges, and Ruby Red grapefruit, dressed in a zesty Tahini dressing*

Polynesian Prawn

*Butterflied prawn roasted with clarified butter and sweet vermouth,
capped with parmesan cheese*

Blood Orange Granita

A bright palate cleanser of beautifully ripe blood orange

Osso Bucco on Baked Polenta

*Heaven's Hollow beef shank
braised 24 hours in Cabernet Franc from DuCard Vineyards
and served on baked polenta ground by Moving Meadows Farm*

Chocolate Pot de Crème

*A silky, decadent chocolate custard infused with Frangelico hazelnut liqueur
and crowned with fresh mint and raspberry*

\$139 per person (tax and gratuity not included)

Chef Tasting Menu crafted by Executive Chef Jason Lord