



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 Ghostown, 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

Pork Belly	\$12
Parsnip Puree, Roasted Tri-Color Cauliflower, Delicate Squash, Grilled Leeks	
Suggested Pairing: Chenin Blanc, Cederberg, South Africa, 2016	
Spring Greens	\$11
Spiced Pepitas, R & G Farm's Goat Cheese, Dried Cranberries, Red Wine Vinaigrette	
Suggested Pairing: Sauvignon Blanc, The Better Half, Marlborough, New Zealand, 2015	
Artichoke Risotto	\$13
Crispy Mushroom, Burratini, Charred Frisee, Grana Padano	
Suggested Pairing: Chardonnay, Steele, California, 2014	
Seared Scallops	\$15
Shishito Salsa Verde, Crispy Chorizo, Fresh Take Farm Greens, Charred Endive	
Suggested Pairing: Cremant de Bourgogne, J.J. Vincent, Burgundy, France, Brut, NV	
Harvest Bisque	\$12
Maple Cream, Pickled Apple, Smoked Sea Salt, Pumpkin Oil	
Suggested Pairing: Riesling, Standing Stone, Finger Lakes, New York, 2014	



INSPIRED CUISINE

Chef's Select Entrees

Grilled Beef Sirloin \$38

Potato & Cheddar Tarte, Wild Boar Bacon, Ewe's Blue Creamed Kale, Honey Glazed Baby Carrots

Suggested Pairing: Cabernet Sauvignon, Black Stallion, Napa Valley, 2014

Bronzini \$34

Roasted Carrots, Caulilini, Chorizo & Lentil Mash, Crispy Kale, Heirloom Tomato Butter Sauce

Suggested Pairing: Loureiro, Ramos, Vinho Verde, Portugal, 2016

Red Wine Braised Beef Short-Rib \$36

Roasted Tomato & Farro Risotto, Local Apple, Duet Brussel Sprouts, Whole Grain Mustard Bordelaise

Suggested Pairing: Merlot, Chateau St. Michelle, "Indian Wells," Columbia Valley, Washington, 2013

Whitefield's Farm Airline Chicken Breast \$30

Herb Polenta Cake, Local Asparagus, Sweet & Sour Peppers, Garlic Bordelaise

Suggested Pairing: Vermentino, Chat Pitre, Clos de l'Amandaie, France

Berkshire Pork Ribeye \$40

Leek Risotto, Celery Root Puree, Butternut Squash, Fig & Bacon Compote, Candied Bacon, Sage

Suggested Pairing: Malbec, Ruta 22, Mendoza, Argentina, 2015

Ora King Salmon \$32

Chorizo Couscous, Truffle Carrot Puree, Beach Mushrooms, Confit Pearl Onions, Caper Berries

Suggested Pairing: Bourgogne Blanc, Olivier Leflaive, "Les Setilles" Burgundy, France, 2013

Hudson Valley Duck Breast \$34

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.