



THE INN AT  
ERLOWEST

## 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 “Erlosest” was inspired by the hometown in New York for Mr. Shepard's parents called Westerlo. The Grand Dining room at Erlosest 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 Erlosest to his sister, Agnes Hewitt.



During World War I, Agnes invited convalescing officers to enjoy much needed rest and relaxation at her Erlosest 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 Erlosest until the 1960's, when Mr. Charles “Charlie” Wood bought Erlosest. 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 Erlosest and Sun Castle Resort to the present owners who have renovated it into a magnificent Inn and resort facility.

## Starters

<b>Iberico Pork Belly</b>	<b>\$12</b>
Roasted Napa and Cauliflower, Apple, Basil Vinaigrette, Ginger Caramel Suggested Pairing: Chenin Blanc, Cederberg, South Africa, 2016	
<b>Boston Bibb</b>	<b>\$10</b>
Watermelon Radish, Sweet Pepper, Snow Peas, Aged Cheddar, Sweet & Sour Vinaigrette Suggested Pairing: Riesling, Standing Stone, Finger Lakes, New York, 2014	
<b>Maine Dayboat Scallops</b>	<b>\$16</b>
House Made Guacamole, Braised Sweet Potato, Tempura Crisp, Baby Bok Choy Suggested Pairing: Cremant de Bourgogne, J.J. Vincent, Burgundy, France, Brut, NV	
<b>Sweet Pea Bisque</b>	<b>\$12</b>
Crystalized Lemon, Erlosest Ricotta, Ginger St. Germain, Coconut Sriracha Suggested Pairing: Sauvignon Blanc, The Better Half, Marlborough, New Zealand, 2015	
<b>Bison Short Rib Rilletes</b>	<b>\$12</b>
Pickled Mustard, Cornichon, Piquillo, Gruyère Suggested Pairing: Syrah, Tenuta Rapitalà, 2013	



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## Chef's Select Entrées

<b>Alaskan Wild Caught Halibut</b>	<b>\$38</b>
Golden Curry, Kumquat, Lavender Salad, Basmati Pilaf	
Suggested Pairing: Balletto, Russian River Valley, 2017	
<b>Mulard Duck Confit</b>	<b>\$30</b>
Red Lentil Croquette, Roasted Garlic, Haricot Verts, Heirloom Tomato Piccata	
Suggested Pairing: Chianti Classico Riserva, Castegreve, Italy, 2009	
<b>Poulet Rouge</b>	<b>\$32</b>
Quinoa, Ginger Tomato Coulis, Micro Squash, Honey Gastrique	
Suggested Pairing: Bourgogne Rouge, Domaine Seguin Manuel, Burgundy, France, 2014	
<b>Berkshire Pork Chop</b>	<b>\$31</b>
Corn Bread, Heirloom Carrots, Sweet Pea Chimichurri, Peach Compote, Honey Butter	
Suggested Pairing: Malbec, Ruta 22, Mendoza, Argentina, 2015	
<b>Cioppino</b>	<b>\$30</b>
Tomato Fennel Broth, Market Seafood, Fresh Pasta, Saffron Aioli Crostini	
Suggested Pairing: Bordeaux Blanc, Chateau Castenet, Entre-deux-Mers, France, 2012	
<b>Frontier Farm's American Beef Wagyu</b>	<b>\$46</b>
Heirloom Potato, Blistered Baby Bell, Caramelized <b>Onion Crème Fraiche</b> , Rainbow Swiss Chard	
Suggested Pairing: Cabernet Sauvignon, Black Stallion, Napa Valley, 2015	

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  
Fresh Take Farm  
Nettle Meadows Farm  
Thomas Dairy Farm  
Juniper Hill Farm

Maplebrook Farm  
**Whitefield's Family Farm**  
Hidden Hollow Farm  
R&G Farm  
Hand Melon Farm

Presented By

**Executive Chef Dmitriy Ruzhanskiy**

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.