



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 “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

<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>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>Seared Monkfish Medallion</b>	<b>\$13</b>
Yam Puree, Poached Beets, Brussel Sprouts, Truffle Thyme Jus Suggested Pairing: Chardonnay, Steele, California, 2014	
<b>Maine Dayboat Scallops</b>	<b>\$16</b>
Roasted Shitake Mushrooms, Shaved Brussel Sprout Salad, Carrot, Ginger, Perigord Truffle Purée 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	
<b>Smoked BBQ Quail</b>	<b>\$14</b>
Warm Fingerling Salad, Arugula, Lemon Suggested Pairing: Bourgogne Blanc, Olivier Leflaive, “Les Setilles” Burgundy, France, 2013	



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## Chef's Select Entrees

<b>Pan Roasted NY Strip</b>	<b>\$40</b>
Maple Sausage and Red Bean Cassoulet, Roasted Carrots, Brandy Peppercorn Reduction	
Suggested Pairing: Cabernet Sauvignon, Black Stallion, Napa Valley, 2014	
<b>Golden Spotted Bass</b>	<b>\$28</b>
Trumpet Mushrooms, Cipollini Onions, Arugula Pesto, Sun Dried Tomato Jus	
Suggested Pairing: Cava, Pinot Noir, <b>Juvé &amp; Camps</b>	
<b>Silver Fern Farm Hanger Steak</b>	<b>\$32</b>
Roasted Tomato & Farro Risotto, Tuscan Kale, Brussel Sprouts, Thyme & Sage 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>
Canadian Bison Couscous, Truffle Carrot Puree, Braised Squash, Confit Pearl Onions	
Suggested Pairing: Bourgogne Blanc, Olivier Leflaive, "Les Setilles" Burgundy, France, 2013	
<b>Duck Breast</b>	<b>\$35</b>
Acorn Squash, Red Bean & Bacon Ragout, Swiss Chard, Fennel Salad, Port Reduction	
Suggested Pairing: Gewurztraminer, Gundlach Bundschu, Estate Vineyard, Sonoma Coast	
<b>Frontier Farm's American Wagyu</b>	<b>\$42</b>
Heirloom Tomato, Blistered Baby Bell, Homemade Carmelized Onion Crème Fraiche, Wilted Arugula	
Suggested Pairing: Syrah, Tenuta Rapitalà, 2013	

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

**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.