

KANU

Handcrafted Soup & Salads

§Artisan Sweet Lettuce Salad 10

Toasted Pumpkin Seeds
Roasted Butternut Squash
Vine Ripe Tomatoes, NY Goat Cheese
Apple Maple Vinaigrette
Doc's Draft Hard Cider, Warwick NY

The Lodge Caesar Salad 10

Crisp Romaine, Classic Caesar
Dressing, Garlic and Herb Crouton
& Aged Parmesan

Enhance Your Salad From The Grill:

Chicken 7, Shrimp 11, Salmon 13

Chef's Market Soup 8

Enticements

Fall Spinach Flatbread 11

Beemster Gouda Cheese, Champagne Vinaigrette
Toasted Almonds, Sliced Apples, Caramelized Red Onion
Chateau Lafayette Reneau Dry Riesling, Seneca Lake, NY

Wild Mushroom Ravioli 10

Butternut Squash Puree, Crispy Capicola
Lemon Sage Brown Butter, Fresh Herb Salad
Heron Pinot Noir, Sonoma County, CA

Steamed Black Mussels 12

Green Curry, Sake, Coconut Milk, Garlic & Toasted Coriander
Kanu Chenin Blanc, Stellenbosch, South Africa

§Chilled Prawn Cocktail 12

Homemade Tomato Horseradish Sauce
Sorelle Bronca Prosecco, Valdobbiadene, Italy

Grilled Duck and Foie Gras Sausage 12

Apple Jam, Grilled Rustic Bread, Bourbon Honey Gastrique
Klinker Brick "Old Vine" Red Zinfandel, Lodi CA

From the Hearth

Margherita Pizza 15

Vine Ripe Tomatoes, Mozzarella Cheese
Roasted Garlic & Fresh Basil Chiffonade

Chef's Market Pizza or Calzone

Showcasing Local Market Selections

Capicola Calzone 16

Mozzarella Cheese, Ricotta
Cheese & Spicy Marinara Sauce
*Suggested Hearth Pairings:
Villadoria "Bricco Magno"
Piedmont Italy*

Additions 1.50 Each

Grilled Chicken, Artichoke Hearts, Kalamata Olives, Anchovies, Pepperoni

Entrees

Roasted Acorn Squash 29

Vegetable Ratatouille, Sweet Herbs, Forest Mushrooms
Pomegranate Syrup
Heron Pinot Noir, Sonoma County, CA

Rustic Lump Crab Cake 39

Gingered Squash Mash, Roasted Red Bell Pepper Cream
Chateau Lamothe de Haux White Bordeaux, France

Seared Crusted Ahi Tuna Steak 39

Pistachio and Pepper Crust, Sushi Rice, Pickled Cucumber & Daikon
White Soy, Wasabi & Tamari Dipping Sauces
Chateau Lafayette Reneau Dry Riesling, Seneca Lake, NY

§Grilled Atlantic Salmon Fillet 29

Potato Hash, Baby Vegetables, Red Cabbage Marmalade, Fresh Herb Essence
La Follette Chardonnay, Sonoma Coast, CA

Grilled Misty Knoll Statler Chicken Breast 29

Roasted Spaghetti Squash and Leek Hash
Crispy Porcini Pommes Frites, Cider and Sage Reduction
Bonterra Chardonnay, Mendocino CA

Grilled Choice of Beef 34

Choice of Filet or NY Strip
Creamed Red Potatoes, Red Wine Shallot Demi~Glace
Mettler Family Cabernet Sauvignon, Lodi, CA

Roasted Bison Roulade 36

Ratatouille Stuffed, Sweet Potato Puree, Creamed Spinach, Bordelaise
Decero Malbec, "Remolinos Vineyard", Mendoza Argentina

Braised Pork Cheeks 32

Yukon Gold Gnocchi, Roasted Butternut Squash and Parsnips
Crispy Sage Leaves, Vermont Sharp Cheddar, Smuttynose Porter Braisage
Smuttynose Robust Porter Draft, Portsmouth NH

Market Harvest

Supporting Sustainable Local Agriculture

For your convenience, gratuity may be added to parties of six or more or split checks
Consuming raw or undercooked meats, poultry, eggs & shellfish may pose certain health risks

§Denotes Wellness Selection



518-523-0510

Online Reservations Available at
www.thewhitefacelodge.com