

KANU

COURSE ONE

SPRING ONION CONSOMMÉ

Spring Onions, Button Onions, Parmesan 10

Riesling, Boundary Breaks, "Ovid Line North", 2017, Finger Lakes, NY 10

FAVA BEAN HUMMUS

Chili Peppers, Lemon, Olive Oil, Seasoned Flat Breads 12

Sauvignon Blanc, Mount Nelson, 2017, Marlborough, NZ 13

ARUGULA & RHUBARB

Toasted Almonds, Quails Egg, Dutch Knuckle Cheese, Rhubarb Vinaigrette 15

Chardonnay, Chevalier, 2017, Loire Valley, France 11

RADISHES & VERMONT BUTTER

Maldon Sea Salt, Tellicherry Peppercorns, Toasted Baguette 15

Pinot Grigio, Tramin, 2017, Trentino-Alto Adige, Italy 13

COURSE TWO

LAMB LOLLIPOP

Ground Lamb, Fava Beans, Celery, Honey, 17

Michael David, "Petite-Petit", (Petite Sirah, Petit Verdot), 2016, Lodi, CA 14

RED SNAPPER CRUDO

Tangerine, Cilantro, Sesame Harissa 18

Chardonnay, The Hess Collection, 2016, Napa Valley, CA 14

WHITE ASPARAGUS

Pancetta, Morels, Lemon Hollandaise 16

Pinot Noir, Stafford Hill, "Holloran", 2016, Willamette Valley, OR 14

FOIE GRAS TORCHON

Strawberry, Manjari Chocolate, Pistachio, Toast Points 18

Champagne, Laurent-Perrier, Brut La Cuvee, NV, Tours-sur-Marne, France 16

COURSE THREE

DRY AGED PORK CHOP

Arugula, Baby Heirloom Tomatoes, Fingerling Potatoes, Molasses Mustard 40
Pinot Noir, Stafford Hill, "Holloran", 2016, Willamette Valley, OR 14

GRILLED DONAHUE FARMS BONE IN STRIP

Morels, Lunchbox Peppers, Green Onions, Smoked Mash Potato, Black Pepper Demi 46
Malbec, BenMarco, 2016, Valle De Uco, Mendoza, Argentina 13

ASGAARD FARMS CHICKEN

Fresno Chili Pepper, Leeks, Ewe's Bleu, Sweet Potato 31
Riesling, Boundary Breaks, "Ovid Line North", 2017, Finger Lakes, NY 10

CRISPY DUCK BREAST

Baby Eggplant, Orange, Fennel, Spring Garlic, Honey Lavender Sauce 42
Cabernet Sauvignon, Catena, 2016, Mendoza, Argentina 14

SILK SNAPPER

Fennel, Castelvetrano Olives, Bamboo Rice, Orange Saffron Cream 39
Sauvignon Blanc, Mount Nelson, 2017, Marlborough, NZ 13

WOOD FIRED BABY ARTICHOKE

Parmesan, Truffles, Olive Oil 27
Chardonnay, Chevalier, 2017, Loire Valley, France 10

EXECUTIVE CHEF / *Joshua Cunningham*

EXECUTIVE SOUS CHEF / *Matthew DeCicco*

Ask your server about

GLUTEN FREE / VEGETARIAN / VEGAN OPTIONS

For your convenience 20% gratuity will be added to parties of six or more, checks that are split, and checks totaling \$400 or more

Please note that for dishes ordered as split plates there will be a \$4 split plate charge

Consuming raw or undercooked meats, poultry, eggs & shellfish may pose certain health risks

Prices and vintages of our wine selections are subject to change



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L O D G E

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