

KANU

COURSE ONE

BUTTERNUT BISQUE

Spiced Pepitas, Button Onions, Parmesan 9

Sauvignon Blanc, Mount Nelson, Marlborough, 2018, NZ, 13

CRETONNADE OF DUCK

Pickled Red Onions, Seasoned Flat Breads 11

Pinot Noir, Stafford Hill, "Holloran", Willamette Valley, 2017, OR 14

RADICCHIO AND JUNIPER HILL BEETS

Bleu Line Cheese, Spiced Apple, White Wine Dressing 12

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

CRISPY POLENTA

Tellicherry Peppercorns, Meiers Cheese Curds, Porcini Demi, Fresh Herbs 13

Chardonnay, The Hess Collection, Napa Valley, 2017, CA 14

COURSE TWO

GLADSHEIM GOUDA FONDUE

Crostini, Lamb Meatballs 14

Chardonnay, Domaine Des Valanges, Saint-Veran, Burgundy, 2018, France 12

SALMON POKĒ

Sesame, Jalapeños, Wakame 13

Pinot Grigio, Tramin, Trentino-Alto Adige, 2018, Italy 13

SALSIFY STRUDEL

Parmesan, Smoked Duck Leg, Garlic Cream 12

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

GRILLED WINTER VEGETABLES

Baby Carrots, Beet, Celery Root, Local Chevre, Arugula 11

Rose, Finca Wolffer, Mendoza, 2018, Argentina 12

COURSE THREE

HIGHLAND FARMS VENISON LOIN

Haricot Vert, Shallots, Sweet Potato Fingerlings, Juniper Mustard 38
Pinot Noir, Stafford Hill, "Holloran", Willamette Valley, 2017, OR 14

DONAHUE FARMS TOMAHAWK RIBEYE

Oyster Mushrooms, Brussels Sprouts, Rutabaga, Chimichurri Butter 44
Zinfandel, Ancient Peaks, Paso Robles, 2017, CA 12

ASGAARD FARMS DUCK

Cabbage, Baby Rainbow Carrots, Butternut Squash, Tawny Port Reduction 37
Cabernet Sauvignon, Catena, Mendoza, 2016, Argentina 14

JONES FARMS CHICKEN BREAST

Braised Kale, Local Beets, Roasted Red Potatoes, Green Tea Velouté 28
Riesling, Boundary Breaks, "Ovid Line North", Finger Lakes, 2017, NY 10

SEARED SOLE

Fennel, Asparagus, Leeks, Wild Rice, Garlic Lemon Vinaigrette 34
Chardonnay, Domaine Des Valanges, Saint-Veran, Burgundy, 2018, France 12

HANDMADE SPINACH TAGLIATELLE

Brussels Sprouts, Oyster Mushrooms, Baby Rainbow Carrots, Garlic Cream 25
Pinot Grigio, Tramin, Trentino-Alto Adige, 2018, Italy 13

EXECUTIVE CHEF / *Joshua Cunningham*
EXECUTIVE SOUS CHEF / *Matthew DeCicco*
SOUS CHEF / *Shawn Chase*

GLUTEN FREE / VEGETARIAN / VEGAN / ALLERGIES

Please Let Your Server Know About Your Dietary Preferences Or Restrictions

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

Dishes Ordered As Split Plates Will Be Subject To 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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