

APPETIZER

parsnip veloute , shrimp, lemongrass and ginger	13
arugula, pear, endive salad , vermont jasper hill raw milk blue, fresh walnuts, pomegranate-mustard vinaigrette	13
caesar salad , green and red romaine hearts, sunny side quail egg, shrimp-anchovy toast	14
mozzarella and tomato trio , mozzarella and tomato panini, heirloom tomato soup with diced mozzarella roasted tomato-mozzarella salad with red wine figs, basil drizzle, fig vinegar	17
goat cheese and beet ravioli , balsamic-brown butter sauce, organic roasted baby beets	14
kabocha risotto with chanterelles , vanilla salt, toasted hazelnuts	17
sautéed sea scallops , turnip-quince puree, toasted organic quinoa with mushrooms	18
grilled baby octopus , roast garlic-parsley pesto, warm fingerling potato salad, chick pea aioli, tapenade toast	17
gravlax of arctic char with 7 spices , radish-fennel-parsley salad, vermont fromage blanc dressing	18
east coast oysters rockefeller , 3 or 6	11/18
sashimi-grade tuna tartare , avocado, fingerling potato chips	19

ENTRÉE

pan seared wild alaskan king salmon , stewed endives with north fork pears, béarnaise-pickled shallots, buttermilk potato puree	36
pan seared local wild striped bass , navy bean puree, braised escarole, preserved lemon, shiitake-chicken demi	34
roasted cod , southampton's double white-parsley broth, clams, leeks and fingerling potatoes	32
whole roasted mediterranean sea bass , mushrooms, artichokes, cipolini onions	36
fresh-made organic tagliatelle pasta with shrimp , roasted cherry tomatoes, pistachio-pesto broth with fresh herbs	26
herb roasted free-range amish chicken breast , creamed spinach with parsnips and wild mushrooms	28
spice-rubbed long island duck breast , satur farm's tuscan black kale, brussels sprouts, ny empire apples, celery root and chestnuts with a local cider reduction	35
moroccan style braised lamb shank , organic jasmine rice, braised fennel wedges, almonds and dried apricots	36
beef ribs and cheeks bourguignon style , local carrots, mushrooms, potatoes, apple-smoked bacon lardons	29
herb marinated grilled filet mignon , slow roasted shallots, broccoli rabe	39

SIDES \$7

broccoli rabe with garlic	dauphine potato puffs
glazed sliced carrots with thyme	mashed potatoes
sautéed organic spinach with garlic confit	smack down yukon gold potatoes

Ask your server about our special Vegetarian and Gluten Conscious menu.
The Garden City Hotel uses local & organic products whenever possible
For parties of 6 people or more 18% gratuity will be automatically added to the bill