

The Reluctant Panther Inn and Restaurant  
Welcomes



*Menu*

**Shaved Wagyu Cured Bresaola**

Arugula Salad, Pickled Shallots, Almonds, Goat Cheese & Pink Peppercorn Vinaigrette

*Equinox Pilsner*

**Seared Lump Crab Cake**

Avocado Cream, Spicy Curry Aioli, Bacon Lardons, Basil

*Sicilian Pale Ale*

**Coffee & BBQ Rubbed Pheasant Breast**

Hasselback Potatoes, Garden Peas & Bell Pepper Salad, Mustard Jus, Pepper Puree

*Battenkill Ale*

**Belgian Dark Chocolate Brownie**

Hazelnut Crumble, Raspberries, Orange Foam

*Chocolate Stout*

*\$50.00 Per Person*

*Tax and Gratuity Not Included*



*Executive Chef Sigal Rocklin*

*Consuming raw or undercooked shellfish or animal products may increase your risk of food-borne illness  
20% gratuity will be added to parties of 6 or more*