

The Reluctant Panther Inn and Restaurant

Appetizers

Braised Pork Shank herb polenta crisps, swiss chard mustard braising jus	16
House Smoked Beef Carpaccio roasted garlic, red onion, capers, micro greens, truffled extra virgin olive oil, crostini	16
Pan Seared Hudson Valley Foie Gras toasted brioche, bourbon-pear compote, mache balsamic reduction	19
Salmon Layered Two Ways smoked salmon with salmon rilette, citrus crème fraîche pumpnickel croutons and American caviar	14
Ricotta Dumplings roasted mushrooms, shaved truffles, chives Vermont artisan cheese fondue	14
Local Farmstead Cheese Plate chef's daily selection of three cheeses toasted baguette, mixed berry compote	15

Salads & Soups

Soup du Jour	12
Baby Iceberg Salad marinated baby pear tomatoes, sourdough croutons, bacon lardons creamy Lake's Edge cheese dressing	14
Mixed Greens Salad cherry tomatoes, chèvre, baby beets, toasted pecans macerated red onions, sherry	12
Pecan and Great Hill Blue Cheese Tart baby arugula, Banyuls vinaigrette	14



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Entrées

Pan Seared Sea Scallops roasted cauliflower, chives, Morgan Hill Farm bacon orange vinaigrette	36
Red Wine Braised Short Ribs celery root silk, pommes parisiennes, parsley emulsion braising jus	36
Pan Braised Monkfish fennel baurigoule, roasted fingerling potatoes saffron aioli	34
Northeast Family Farms Grilled Sirloin bone marrow croquette, pickled vegetables port-peppercorn sauce	40
Roasted Rack of Lamb coriander-infused cous cous, caramelized shallots, spinach pomegranate-almond reduction	42
Grilled Atlantic Salmon black lentil ragoût, sautéed mushrooms, roasted turnips vermouth nage	32
Pan Roasted Misty Knolls Chicken whipped potatoes, roasted garlic, pancetta brussels sprouts	30
Braised Stuffed Cabbage red quinoa pilaf, spicy vegetable demi-glace	28
Pan Roasted Duck Breast miniature duck cassoulet, parsnip crisps blood orange sauce	36

