



Pluckemin Inn Private Events Menus

Please select:

- Level 1 - Three Course \$65 Choice of appetizer, entrée and dessert
Parties of 10 to 20 guests may select from two appetizer and dessert options and three entrée choices.
Parties 21 to 40 may select two choices per course.
- Level 2 - Four Courses \$75 Choice of appetizer, soup/salad, entrée and dessert
Parties of 10 to 20 guests may select from two appetizer, soup/salad and dessert options and three entrée choices. Parties 21 to 40 may select two choices per course.
- Chef's Tasting – Chef Andrew Lattanzio will tailor a special menu for your group based on the freshest available ingredients and your needs. Price will vary.
Chef's tasting: Set menu no options.
- Sommelier guided Chef's tasting -Five Course, including cheese, and with half an hour of premium hors de oeuvres, \$95.00 (additional charge for wine). Sommelier consultation, selections, educational presentation, supplemental \$200 per hour
Chef's tasting: Set menu no options.

- * Add a pre-dessert for \$10 per person to any menu option, excluding the Chef's Tasting.
- * Add a cheese course for \$12 per person to any menu option, excluding the Chef's Tasting.
- * Add a take home gift to any menu option, excluding the Chef's Tasting
have the sommelier provide wine education for you and your guests for \$200 per hour (non-inclusive of wines)
 - * 20% Discount on Pluckemin Inn gift cards (minimum of 10 cards purchased- up to \$100 per card) *conditions apply
- ** for more enhancements, please see page 2
- ** please contact Tal Itzhaki for more details (titzhaki@pluckemininn.com)

Pluckemin Inn Private Events
Fall/Winter 2013

Name of event: _____ Date of event: _____

Printed name: _____ Signature: _____

___ LEVEL 1: Three courses ___ LEVEL 2: Four courses ___ LEVEL 3: Tasting

Appetizers

Hot & Cold

- ___ Maine lobster salad Spanish caviar, cucumbers & apples (\$5 SUPPLEMENT per order)
- ___ tuna tartare, black olive, lemon & bean salad
- ___ organic risotto, chanterelle fricasee, golden beets, saffron & parmigiano reggiano
- ___ seared sea scallops, beluga lentils, mustard greens & black trumpets

Soups & Salads

- ___ chefs seasonal soup with appropriate garnishes
- ___ Pluckemin salad, chefs selection of freshest seasonal ingredients
- ___ endive salad, frisée, aged provolone, walnut, green apple & mustard vinaigrette

Entrees

- ___ Chatham cod, butter beans, dandelion, Burgundy truffle & parsley jus
- ___ organic salmon, bok choy, oyster mushrooms & hakurei turnip
- ___ Griggstown chicken, Anson Mills polenta & swiss chard
- ___ Angus sirloin, pomme puree, organic mushrooms & local spinach
- ___ Hudson Valley duck, Gala apple, Savoy cabbage, parsnip & cider jus
- ___ Maine lobster, seasonal preparation (\$10 SUPPLEMENT per order)

Desserts

- ___ pumpkin cheesecake, spiced caramel, candied pecans & brown sugar gelato
- ___ cinnamon panko - crusted apple strudel warm caramel & cinnamon ice cream
- ___ dark chocolate mousse, "caramelia" caramel, chocolate ganache, salted caramel ice cream
- ___ Tasting of seasonal ice creams or sorbets with *waffle tuile* (Available for parties of up to 20 guests)
- ___ selection of 3 Artisanal Cheeses (chef's choice) - \$15 per person
- ___ selection of 5 Artisanal Cheeses (chef's choice) - \$20 per person
- ___ Cookies - \$5 per person *to stay or to go* (small to go bag approx. 8 cookies)
- ___ Cookies - \$10 per person (boxed, approx. 16 cookies)
- ___ Apple Crumb cake to take home - \$5 per person
- ___ Petite Fours - \$15 per person
- ___ Chocolate truffles - \$15 (¼ lb.) *to go or to stay*

**please contact Tal Itzhaki for more details (titzhaki@pluckemininn.com)

***Menu is subject to change without notice.