

STISSING HOUSE

EASTER MENU

APPETIZERS

WHOLE GLOBE ARTICHOKE
COLD WITH SAUCE GRIBICHE
OR

WARM WITH MALTAISE SABAYON
14

FLASH FRIED WILD MUSHROOMS
10

MARYLAND CRAB CAKE
WITH REMOULADE SAUCE AND HOUSE SLAW
14

SPRING GREEN PEA AND LETTUCE SOUP
WITH BACON GARNISH
8

FRENCH WHITE AND GREEN ASPARAGUS
POACHED WITH MALTAISE SABAYON
14

SALADS

TUSCAN KALE
WITH PLUMP GOLDEN RAISINS', TOASTED WALNUTS, PECORINO CHEESE,
PANKO BREAD CRUMBS AND LEMON OLIVE OIL VINAIGRETTE
12

BOSTON LETTUCE
FRESH HERB AND WHITE WINE SHALLOT VINAIGRETTE
9

GRILLED ROMAINE CAESAR
TOMATO EMULSION, PARMESAN CRISP, AND ANCHOVIES
12

ENTREES

SHAD ROE
PAN SEARED WITH BACON AND SAUTÉED BABY POTATOES, LEMON AND SPINACH
32

RACK OF LAMB PROVENCAL
WITH POTATO AND CELERY ROOT GRATIN, HARICOT VERTS AND GRAPE TOMATOES
32

SEMI BONELESS BREAST OF CHICKEN AND MORELS IN CREAM
SERVED WITH BABY VEGETABLES AND BOILED POTATOES
29

POACHED SALMON
PINK GRAPEFRUIT BASIL HOLLANDAISE, MASHED POTATOES, SAUTÉED SPINACH
26

STRIP STEAK
ALL NATURAL ANGUS BEEF SERVED WITH FRITES AND GREEN VEGETABLE
(CHOICE OF BÉARNAISE OR PEPPER COGNAC SAUCE)
32

VEGETABLE AND WILD MUSHROOM RISOTTO
26

ALL ITEMS ARE SUBJECT TO CHANGE DUE TO MARKET AVAILABILITY

WE SERVE FOOD IN SEASON GROWN AND /OR PRODUCED BY THE FOLLOWING FARMS AND PURVEYORS *BLACK SHEEP HILL FARM, FEATHER
RIDGE FARM, HERONDALE FARM, HUDSON VALLEY FRESH, MEILLER BROTHERS, RED BARN PRODUCE'S LOCAL GROWERS COLLECTIVE,
RONNYBROOK FARM, „SHAPIRA'S COFFEE, SKY FARMS, SOL FLOWER FARM*