



Fall '25 Tapas, Hors D'oeuvres & Shares

Beet & Canellini Cups

whipped canellini-beet puree, crispy beet chip, pink peppercorn, cucumber cup **VG**

Cured Salmon & Crepe Terrine

thin crepe layers, house cured salmon, crispy caper, herbed cream, dill, trout roe **P, GF**

Roasted Oyster Mushroom Pinwheels **V**

garlic cream, puff pastry, black lava salt, slow roasted mushroom puree

Scallop Crudo

yuzu coconut emulsion, white pepper, pickled white radish **P, GF, DF**

Truffled Deviled Eggs

mascarpone, herbs, turmeric dusted crispy chicken skin, truffle salt, white truffle oil

Confit Turnip & Champagne Mango Tartare

olive oil confit turnip, fennel pollen, lemon zest, citrus vinaigrette, white endive **VG, GF**

Potato Latkes w/Caramelized Apples

purple potato, creme fraiche, cardamom, tahini, sesame seed brittle **V, GF**

Spicy Green Gazpacho "Shooters" w/Goat Cheese Foam

lemongrass, tomatillo, bell pepper, jalapeno, shallot, cucumber, cilantro

Charred Beef Tostada Bites **GF, DF**

blue corn tortilla crisp, smoky crema, asian pear-cilantro pico de gallo **GF**

Sticky Roasted Mushroom Endive Cups

plum hoisin glaze, watermelon radish, sesame, tarragon **VG, GF**

Maitake + Chestnut Tartlet

butter tart, caramelized onion, thyme, pansy **VG, GF**

Red Kuri Squash & Chevre Fritters

spiced squash puree, romesco aioli, parsley **V**

Beef Bibimbap Lettuce Wraps

grilled korean beef, garlic chips, pickled chili, gem lettuce, gochujang, sesame rice
GF

Asian Pear & Kimchi Crispy Rice

sesame oil, garlic, nori chips GF, VG

Honeynut Squash Crostini

pomegranate, toasted almond, herbed crostini, goat cheese mousse v

Caramelized Fig Skewers

lightly caramelized fresh figs, crushed pistachio, whipped lemon ricotta, thyme v, GF

Crab & Kimchi Jeon (pancake)

spicy fresh crab salad, chives, sesame VG, GF

Spicy Korean Style Deviled Eggs

gochujang aioli, gochugaru, puffed rice, sesame, chives v, GF

Maitake & Roasted Radish Skewers

sweet soy-hoisin glaze, scallion, crushed peanuts VG, GF

Braised Beek Cheek Rounds

crispy polenta cake, lavender salt, plum-beef jus GF

Layered Lamb Kofta Skewers

tzatziki, garlic, kofta spiced minced lamb, wheat lavash, mint

Smoked Beef Brisket Sliders

fennel pepper rub, smoky garlic aioli, cabbage-turnip slaw, yeast roll

Japchae Noodle Cups

grilled acorn squash, sweet potato noodles, collard greens, pickled veg VG, GF

Shiso-Yuzu Tuna Lettuce Wraps

asian pear, sesame, puffed black rice, scallion, ginger P, GF, DF

Artisan Cheese & Charcuterie Boards GF Friendly - may be prepared V

*salumis + prosciutto, farmstead cheeses, grapes, berries + dried fruit
house pickles, crisps & GF crackers, thyme-fig preserve, baguette*

Sliced Grass Fed Beef, Brie & Tarragon Baguetinis

lemon herb aioli, pickled red onion, arugula

Petite Roasted Corn & Squash Salads

feta, cucumber, lemon vinaigrette, toasted pistachio

Feta Stuffed Roasted Baby Tomatoes

*fresh basil, feta, caramelized onions, herbed breadcrumbs,
oregano, olive oil, crispy capers*

“Fall Harvest” Roast Chicken Sliders

*petite brioche, apple cranberry chutney, roasted sweet potato, aged cheddar,
arugula*

Lemon Cured Arctic Char

caper citrus gremolata, horseradish cream, everything bagel crostini P

Beef Tartare

miso aioli, apple ponzu, parsnip chip GF

Creamy Spinach & Leek Mini Quiche v

gruyere, heavy cream, egg, tarragon

Beef Tenderloin Crostini

sage-goat cheese cream, pear chutney, olive oil, smoked salt

Vegan Butternut Squash Lasagna Bites

cashew ricotta, pepita pesto, olive crumble **VG, GF**

Mediterranean Mezze & Dips **VG Friendly**

lemon hummus, cucumber-mint tzatziki, lavash crisps, herbed olives, lentil salad, seasonal veg

Ratatouille on Crispy Polenta

fresh basil, garden veg ragu, crisp cornmeal wedge, thyme **v, GF**

Melon & Smoked Speck Rounds

parmesan frico, basil, saba drizzle

Tarragon Cranberry Chicken Salad Rounds **GF**

cucumber, toasted almond, chive

Garlic Shrimp Salad Crostinis **p**

roasted shrimp salad, light creme fraiche & chive dressing, crispy shallots, herbs

Roasted Apple, Goat Cheese & Thyme Tarts **v**

puff pastry, thyme honey, lemon zest

Za'atar Broiled Pumpkin & Feta Stacks

spicy green schug sauce, mint, pomegranate **v**

Mushroom Duxelle Tartlets

garlic, vegan cream cheese, herbs, phyllo **VG**

Chilled Butternut Squash Terrine **v, GF**

lemon herb ricotta, roasted red pepper pesto, herb oil, squash seed brittle

Chipotle Garlic Chicken Empanadas

smoked paprika, caramelized onions, chimichurri

Yuzu Shrimp & Mango Lettuce Wraps **p, GF**

scallion, ginger, crispy black rice, sesame, gem lettuces

Smoked HV Duck Breast Canape **GF**

endive, pickled apple, candied pecan, horseradish crema

Roasted Tomato, Artichoke & Stracciatella Focaccia

garden herbs, olive oil, crispy caper

Butternut Squash Bisque **VG, GF**

coconut cream, chinese five spice, frizzled leek

Eggplant Caviar & Tomato Tart **v**

smoky garlic-eggplant puree, heirloom tomato slices, parmesan, puff pastry, oregano

Calvados Chicken Liver Mousse w/Accoutrements

sour cherry preserves, chervil, candied hazelnuts, pickled vegetable tapenade, basket of fresh baguette & GF crisps

Baguette Crostinis *select 1*

-seared steak, pickled fennel, chimichurri, smoked salt **DF**

-roasted eggplant, caramelized onion jam, burrata **V**

Wild Mushroom Duxelle Tartlets **V**

garlic cream cheese, chives, phyllo shell

Petite Sliders *(select 1) on petite roll w/arugula*

-Roasted Zucchini & Pepper w/Balsamic Onion Jam & Mozzarella **V**

-Green Goddess Chicken Salad w/cucumber, radish & sunflower seeds **DF**

-Spicy Red Cabbage-Apple Slaw & Miso Roasted Pumpkin **VG**

Quinoa, Citrus & Fennel Salads

avocado cream, pickled red onion, arugula, yuzu-sesame vinaigrette **VG, GF**

Chili Crisp Crab Salad **P, GF**

mango, black sesame, watermelon radish, rice vermicelli, puffed rice

Classic Burger Slider *not recommended for dropoff/room temp*

wagyu blend, aged cheddar, herb aioli, tomato

Warm Gruyere Gougeres **V**

*classic french cheese puffs w/seasonal chutney
thyme, parmesan, butter*

Crispy Chipotle Chicken Empanadas

lime crema, chimichurri

Turmeric-Chipotle Roasted Cauliflower Bites **VG**

salsa verde, lavash crisp, pickled veg

Roasted Wild Shrimp Skewers **P**

smoked paprika, lemon-herb pistou

Southern Style Deviled Eggs **V**

cornmeal fried okra, cajun remoulade, capers

Ecuadorian Ceviche w/Avocado **P, GF, DF**

cilantro, crispy plantain strip, lime, red onion, jalapeno, market fish

Mini Poached Salmon Salads **P**

brown butter potato salad, crispy caper, lemon, dill, pickled red onion

Petite Israeli Chopped Salads **VG, GF**

crispy za'atar chickpeas, tri-color tomato, persian cucumber, red wine shallot vinaigrette, pepitas

Warm Chevre Filled Honey Roasted Plums v, GF

crispy sage, thyme, lemon zest, french bucheron

Herbed Farm Chicken Sliders

petite brioche, arugula, frisee, tarragon mustard cream, tomato

Kale Pesto & Acorn Squash Focaccias v

arugula, dried cherries, parmesan, pine nuts, caramelized acorn squash slices

Roasted Carrot & Chestnut Bisque Shooters v, GF

chestnut carrot puree, crema, toasted pignoli

NYS Burrata + Caramelized Apple Crostini v

praline pecan, mint, black truffle salt

Tea Sandwich Duo *(on multigrain, brioche or ciabatta. Select 2)*

-farmhouse chutney & cheddar (V)

-classic caprese (V)

-cucumber & chive butter

-hummus, beet & pickled red onion (VG)

-smoked turkey + gruyere

-thyme, brie & fig jam (V)

-sesame scallion chicken salad

-fennel & egg salad

-tuna salad w/dill, caper & preserved lemon

Mini Salmon Burgers p

caper-dill remoulade, pickled fennel, frisee

Teeny Tiny Pot Pies *select 1*

creamy wild mushroom v or tarragon chicken & leek

butter pastry, herb-madeira roux, carrots, shallots

(Sweets & Cocktails on Following Pages)

Sweets

Mini Mango & Mixed Berry Salads w/Yuzu Lemon Curd

toasted coconut, diced fresh fruit, homemade citrus curd

Light Pastry & Fruit Platter GF Friendly, V

almond macarons, sliced tea cakes, vanilla madelines
handmade truffles, sliced melon, pineapple and berries

Classic Petite Dessert Trays *house selection varies, may include*

almond macarons GF, rhubarb bars, salted caramel cookies, belgian brownie bites, cocoa tahini cupcakes, carrot cupcakes, pecan pie bars, cranberry orange oat cookies, pistachio financiers, chocolate peanut butter cookies, raspberry thumbprint cookies, berry cobbler, white chocolate macadamia shortbread, sliced tea cakes, fruit tarts, filled macaroons, carrot cake, pumpkin pie bites, nutella brownies, caramelized pecan bars, lemon tart, apple pie tartlets, mini cheesecakes, key lime bites, smores bars, garnished w/chocolate dipped almonds, meringues and fresh berries,

Handmade Dark Belgian Chocolate Truffles GF

assorted seasonal flavors typically include cranberry orange, pistachio, toasted coconut, double dark chocolate, cardamom fig.
Available boxed or bagged for gifts, favors or family style (vegan or nut free upon request)

Mini Dark Chocolate & Orange Tiramisus

shaved dark chocolate, orange-cinnamon scented mascarpone, espresso, raspberry

Festive Holiday Trifle Cups

layers of fresh berries w/berry compote, buttery vanilla cake
frangelico whipped cream, toasted hazelnuts & holiday sprinkles

House Cocktail List *for inspiration- special requests or classics welcome!*

Clementine-Cucumber Collins

cucumber infused vodka, fresh mint, italian lemon soda, clementine

Spiced Pear Margarita

pear puree, fall spice infused agave, fresh lemon, tequila blanco, triple sec

Rose Sangria

asian pear, rosemary muddled berries, sparkling rose, grand marnier

Boozy Cucumber Strawberry Lemonade

fresh mint lemonade, soda, house strawberry infused vodka, cucumber

Spicy Passionfruit Martini

fresh raspberry, lemon, passionfruit juice, jalapeno infused vodka

Charred Pineapple Mule

ginger beer, charred pineapple puree, mezcal, tequila, lime

Jalapeno Passion Fruit Martini

jalapeno-passionfruit puree, lemon, vodka, vermouth

Yuzu White Sangria

lychee juice, macerated stone fruit, yuzu, white wine, soda

Yorkville 75

cava, gin, thyme syrup, fresh lemon, rosewater, fresh berry garnish

Classic Aperol Spritz

aperol, cava, soda, orange twist

The Red Queen

red wine, cassis, blackberries, pomegranate, cranberry, citrus, gin & Soda

White Winter Paloma

tequila blanco, grapefruit juice, lime juice, grapefruit seltzer, rosemary thyme syrup

Bourbon Cider Punch

local cider, ginger Beer, triple sec, fresh mandarin, bourbon

Gin Gin Gin Mule

ginger beer, gin, ginger liqueur, lime + mint

Spicy "Green Juice" Margarita

smoked salt rim, lime, jalapeno, tequila blanco, cilantro, mint, cucumber

"The Bee's Knees"

honey-lemon syrup, gin, cava

Grapefruit Lavender Spritz

lavender-rosemary syrup, fresh grapefruit, vodka, grapefruit soda

Cucumber Vodka Tonic

cucumber infused vodka, fresh orange sour mix, tonic

Woodland Gin & Tonic

elderflower-lemon tonic, grapefruit, tarragon infused gin
thyme sprig, smoked salt

Beach, Please

pineapple infused tequila, lime, house sour, cranberry, agave

“Cappuccino” Martini Shooters

cold brew, baileys, vodka, heavy cream, nutmeg, maple syrup, lemon zest

Espresso Mar-teeny Shooters

cold brew, vanilla infused vodka, orange zest, amaretto, chocolate bitters

Whiskey Penicillin

rosemary simple syrup, fresh lemonade, whiskey

Updated “Brunch All-Day” Classics

<i>Tangerine Mimosa</i>	<i>Jalapeno Bloody Mary</i>	<i>Sparkling</i>
<i>Margarita</i>	<i>Watermelon-Lime Tequila Soda</i>	
<i>Rose Berry Sangria</i>	<i>Boozy Cucumber Lemonade</i>	
<i>Aperol Spritz</i>	<i>Grapefruit Paloma</i>	<i>Cappuccino Martini</i>
<i>Spicy Hibiscus Margarita</i>	<i>Passionfruit-Ginger Punch</i>	
<i>Orange flower Pomegranate Cooler</i>	<i>Yuzu G + T</i>	<i>Elderflower</i>
<i>Gin Fizz</i>	<i>Mint Julep Bellini</i>	<i>Kir Royale</i>
	<i>Margarita</i>	<i>Limoncello Spritz</i>
		<i>Green Juice</i>

Mocktails/Zero Proof

<i>Yuzu-Pom Spritz</i>	<i>Cucumber Limonata</i>	
<i>Smoked Pineapple Mule</i>	<i>Faux Sangria</i>	
<i>Tropical Jalapeno</i>	<i>Mint No-Jito</i>	<i>Cinnamon Pear Spritz</i>
<i>Ginger Berry Cooler</i>	<i>Spiced Mandarin Cider</i>	
<i>Melon Agua Fresca</i>	<i>Rose-Berry Punch</i>	<i>Spicy Green Juice</i>