

SEATED FAMILY-STYLE DINING SAMPLE MENU

Base Dinner Menu – 3 courses \$45 per person

First Course (please select 2):

Toga Tots Fiscalini Cheddar, Chorizo, Cilantro
Hamachi Crudo Pickled Mushroom, Fresno Chili, Pear
Chicken Liver Pate Apple Butter, Endive Slaw, Walnuts
Warm Parker House Rolls Today's Butter, Sea Salt
Baby Kale salad Queso Anejo, Pepitas, Green Goddess
Carrot Salad Avocado, Toasted Seeds, Vadouvan Vinaigrette
Warm Tomato Dip Bagna Cauda, Garlic Cream, Levain
Foie Gras Toast \$12 per person supplement
Additional Items \$7 per person

Second Course (please select 2):

Spanish Octopus and Pork Belly White Beans, Saffron Cuisson, Parsley
Chicken Paillard Berbere Spice, Citrus and Fennel Salad
The Saratoga Burger Taleggio Cheese, Slaw, Onion Bun
Flannery's Dry-Aged NY Strip Cognac Peppercorn Sauce
Additional Items \$15 per person

Sides \$5 per person supplement:

Shishito Peppers with Miso Glaze
Sweet and Sour Brussel Sprouts
Harissa-Spiced Shoestring Fries

Luxury Additions:

Add Foie to any entrée- \$10 per person supplement
Lobster on the ½ shell- Market Price
Double-Cut Lamb Chop- \$15 per person supplement
Filet Mignon- \$15 per person supplement

Dessert (please select 1):

Ho Hos
Seasonal Fruit Hand Pie
Scotchy, Scotch, Scotch Pudding
Cracker Jacks
Additional Items \$5 per person

To-Go Goodie Bags

Cracker Jack, Caramel Popcorn, Peanuts, Maldon Salt \$5 per person

*All items are subject to seasonal availability
*Vegetarian and Pescatarian options available upon request