



# *Bundles of Brunch*

3.29.2025

## MENU

### TO START

*Choice Of*

#### **Salade Verte**

with poached pears and goat cheese

#### **Carrot Ginger Purée**

with crème fraîche

#### **Brioche & Berries**

with whipped cream

### MAIN COURSE

*Choice Of*

#### **Asparagus & Gruyere Quiche**

with roasted potatoes

#### **Salmon Filet**

with lemon dill butter and pearly couscous

#### **Spring Mill Chicken Salad**

over Romaine hearts

### DESSERT

#### **Frosted Fox Celebration Cake**

Two-tiered cake of

Chocolate Cake with Raspberry Ganache

Vanilla Cake with Lemon Curd

**Coffee or Tea**



# *Ben Franklin*

Board of Directors Meeting

9.29.2025

## MENU

### TO START

*Choice Of*

#### **Salade Verte**

with poached pears and goat cheese

#### **Squash Purée**

with toasted pumpkin seeds

#### **Vol au Vents Escargots**

Snails, caramelized mushrooms, garlic, parsley and cream in a puff pastry

### MAIN COURSE

*Choice Of*

#### **Pot au Feu**

Braised boneless short ribs with red wine reduction, carrots, parsnips and pearl onions

#### **Salmon Niçoise**

Salmon filet with tomatoes, potatoes, olives, haricot verts and basil oil

#### **Tarragon Airline Chicken**

Roasted chicken breast with a tarragon cream and potatoes lyonnaise

### DESSERT

*Choice Of*

#### **Montmorency**

Chocolate cake with cherries and whipped cream

#### **Daffodil Cake**

Light angel food cake with a citrus cream, toasted coconut and freshly grated lime

#### **Coffee or Tea**



Hank's  
*85<sup>th</sup>*  
Birthday Celebration  
5.3.2025

# MENU

## TO START

*Choice Of*

### **Mushroom Soup**

### **Salade Verte**

with poached pears and goat cheese

### **Vol au Vent Escargots**

Snails, caramelized mushrooms, garlic, parsley, butter, and cream, served in a puff pastry shell

## MAIN COURSE

*Choice Of*

### **Seared Duck Breast à l'Orange**

with lentils and asparagus

### **Trout Almondine**

with Beluga lentils

### **Short Rib Bourguignon**

Red wine braised boneless beef short ribs  
au jus, with carrots, pearl onions,  
served over potatoes

## DESSERT

### **Birthday Cake**

Chocolate Cake with chocolate mousse between  
the layers, and coffee buttercream

### **Coffee or Tea**



# *GSI Holiday Dinner* 2025

## MENU

### TO START

*Choice Of*

#### **Salade aux Poires**

Poached pears, and goat cheese over bibb lettuce  
*GF DF (without cheese) Veg*

#### **Smoked Salmon**

with crème fraîche, caper berries and greens, served  
with toasted pumpernickel  
*DF without creme fraiche and GF without bread*

#### **Ratatouille Tart** *(Veg)*

with caramelized onions, served over puff pastry

#### **Pâté Maison** *(DF)*

Country style loaf pâté of chicken, pork, ham, dried  
fruit, brandy. Served with whole grain  
mustard and sliced baguette

### MAIN COURSE

*Choice Of*

#### **Pot au Feu** *(DF, GF)*

Grass-fed boneless short rib braised in red wine  
bordelaise, with potatoes, carrots and pearly onions

#### **Tofu or Chicken Tajine** *(GF, DF, Veg)*

Baked tofu with tomato and north African spices, over  
root vegetables, dried fruit  
and garnished with harissa

#### **Salmon Filet** *(DF, GF)*

with a dairy free dill reduction and lentil pilaf

### DESSERT

*Choice Of*

#### **Daffodil Cake**

Angel food cake with lemon cream and coconut

#### **Mousse au Chocolat** *(GF)*

#### **Sorbet & Macarons** *(DF, GF)*

#### **Pistachio Cake**

#### **Coffee or Tea**



*Un Nouveau Chapitre*

6.21.2025

# MENU

## TO START

*Choice Of*

**Potato Asparagus Purée**

**Salade Verte**

with poached pears and goat cheese

**Small Cheese Plate**

## MAIN COURSE

*Choice Of*

**Ratatouille & Gruyere Quiche**

with roasted potatoes

**Salmon Filet & Dill Butter**

with Beluga lentils

**Spring Mill Chicken Salad**

Chicken salad with walnuts, carrots, grapes, and house-made mayonnaise, served over greens

## DESSERT

**Montmorency**

A dense, nearly flourless chocolate cake with cherries and whipped cream

**Sorbet & Macarons**

**Daffodil Cake**

Light angel food cake with a citrus cream, toasted coconut and freshly grated lime

**Coffee or Tea**



*Joyeux Anniversaire*  
2.28.2026

*Appetizers*

**Soup du Jour**

**Salade des Champignons**

Sautéed mushrooms, shaved Manchego, hazelnuts,  
over Bibb lettuce, with a sherry vinaigrette

**Betteraves à la Marocaine**

Orange dressed roasted beets, with cumin, parsley,  
mint and goat cheese

**Coquille St Jacques**

Seared sea scallops served in the shell, with a  
citrus beurre blanc and caviar

**Vol au Vent Escargots**

Snails, caramelized mushrooms, garlic, parsley, butter,  
and cream, served in a puff pastry shell

**Pâté de Campagne**

Loaf style pâté of chicken, pork, ham, and pistachio, served with  
baguette, whole grain mustard, and cornichons

**Seared Foie Gras**

Seared Hudson valley foie gras with a gooseberry,  
crème de noyaux reduction and served with toast points

**Pâté Tasting**

Pâté de Campagne, Rillettes, and Pâté du Jour.  
Served with sliced baguette

**Cheese Plate**

*Ask your server about our daily selection*



*Joyeux Anniversaire*  
2.28.2026

*Entrées*

**Venison Chop Bordelaise**

Grilled venison rib chop with bordelaise  
and chestnut bread pudding

**Pot au Feu**

Grass-fed, boneless beef short ribs in a red wine reduction  
with onions, carrots, parsnips, and potatoes

**Mushroom Bourguignon**(veg)

Cremini, shiitake and button mushrooms in a  
red wine reduction with onions, carrots, and potatoes

**Tajine de Poulet**

Local, free range, braised chicken with tomato and  
north African spices, over pearly couscous, and dried fruit,  
garnished with harissa and yogurt

**Filet de Saumon à la Crème de Cresson**

Seared filet of Verlasso, sustainable salmon with a watercress  
citrus cream sauce, over Beluga lentils

**Lapin à la Moutarde**

Braised Stony-Hill Farm rabbit with wide Alsatian noodles  
and sautéed cabbage in a sage, mustard cream

**Cassoulet Tourangeau**

Duck confit and flageolet white beans with pork, Toulouse garlic  
sausage, tomato sofrito and breadcrumbs

**Sides**

Veg du Jour  
Chestnut Bread Pudding  
Beluga Lentils