



## Gallery Seated Brunch Sample Menu

Please Select **3** Appetizers, **3** Entrees and **3** Desserts

### Appetizers

- Granola & Tahitian Vanilla Yogurt Parfait** Market Berries
- Caesar Salad** Parmigiano-Reggiano & Focaccia Croutons
- Green Salad** Cherry Tomatoes, Fresh Herbs & Whole Grain Mustard Vinaigrette
- Arugula & Buffalo Mozzarella Salad** Roasted Sweet Red & Yellow Peppers
- French Lentil Salad** Roasted Root Vegetables, Goat Cheese & Sherry Dijon Vinaigrette

### Entrées

- Belgian Waffle** Strawberry Butter & Ioka Valley Farm Maple Syrup
- Scrambled Eggs with Bacon** Yukon Gold Potato Hash
- Brioche French Toast** Housemade Blueberry Preserves
- Smoked Salmon** Toasted Zucker's Bagel & Cream Cheese
- Goat Cheese & Fines Herbs Omelette** Yukon Gold Potato Hash
- Gemelli Pasta** Cauliflower, Golden Raisins & Saffron
- Grilled Chicken Scallopini** Arugula, Squash & Red Quinoa
- Chilled Poached Salmon** Butterscotch Bean Salad

### Desserts

- Tribeca Chocolate Cake**
- Tahitian Vanilla Crème Brûlée**
- Banana Tart** Malted Chocolate Pecan Ice Cream
- Ithaca Milk Yogurt Panna Cotta** Market Berries
- Warm Apple 'Strudel'** Candied Walnut & Fall Spice Ice Cream
- Flourless Chocolate Cake** White Coffee Cream & Café Brûlot Gelato
- Plate of Cookies**

~American Coffee & Hot Tea included in menu price~



## Gallery Seated Lunch Sample Menu

Please Select **3** Appetizers, **3** Entrees and **3** Desserts

### Appetizers

- Arugula & Buffalo Mozzarella Salad** Roasted Sweet Red & Yellow Peppers
- Green Salad** Cherry Tomatoes, Fresh Herbs & Whole Grain Mustard Vinaigrette
- Caesar Salad** Parmigiano-Reggiano & Focaccia Croutons
- French Lentil Salad** Roasted Root Vegetables, Goat Cheese & Sherry Dijon Vinaigrette

### Entrées

- Gemelli Pasta** Cauliflower, Golden Raisins & Saffron
- Pappardelle** Pork Sugo, Parsnips, Fennel & Parmigiano Reggiano
- Chilled Poached Salmon** Butterscotch Bean Salad
- Grilled Chicken Scallopini** Arugula, Squash & Red Quinoa
- Hanger Steak 'Pizzaiola'** Salt Baked Tomato Ragu & Crispy Fingerlings

### Desserts

- Tribeca Chocolate Cake**
- Tahitian Vanilla Crème Brûlée**
- Banana Tart** Malted Chocolate Pecan Ice Cream
- Warm Apple 'Strudel'** Candied Walnut & Fall Spice Ice Cream
- Flourless Chocolate Cake** White Coffee Cream & Café Brûlot Gelato
- Ithaca Milk Yogurt Panna Cotta** Market Berries
- Opera Cake**
- Plate of Cookies**

~American Coffee & Hot Tea included in menu price~



## Gallery Seated Dinner Sample Menu

Please Select **4** Appetizers, **4** Entrées and **4** Desserts

### Appetizers

- Arugula & Buffalo Mozzarella Salad** Roasted Sweet Peppers & Grilled Eggplant
- Green Salad** Cherry Tomatoes, Fresh Herbs & Whole Grain Mustard Vinaigrette
- French Lentil Salad** Roasted Root Vegetables, Goat Cheese & Sherry Dijon Vinaigrette
- Grilled Octopus** Israeli Cous Cous, Castelvetrano Olives & Confit Tomatoes
- Wild Mushroom Pierogi** Truffle Aioli
- Short Rib Pierogi** Truffle Aioli

### Entrées

- Gemelli Pasta** Cauliflower, Golden Raisins & Saffron
- Pappardelle** Pork Sugo, Parsnips, Fennel & Parmigiano Reggiano
- Atlantic Cod** Saffron Mussel Paella, Roasted Chilis & Marcona Almonds
- Seared Salmon** Chanterelles, Rutabaga & Butterscotch Beans
- Pan Roasted Amish Chicken** Delicata Squash, Black Barley & Sage
- Long Island Duck Breast** Parsnip, Swiss Chard & Pickled Grapes
- Pan Seared Sea Scallops** Carrot Risotto, Black Truffle Madeira Vinaigrette
- Hampshire Pork Chop** Brussels Sprouts, Pickled Mustard Seeds & Black Garlic
- New York Strip Steak** Crispy Fingerlings & Bordelaise
- Filet of Beef** Crispy Fingerlings & Bordelaise

### Desserts

- Tribeca Chocolate Cake**
- Tahitian Vanilla Crème Brûlée**
- Opera Cake**
- Banana Tart** Malted Chocolate Pecan Ice Cream
- Ithaca Milk Yogurt Panna Cotta** Market Berries
- Warm Apple 'Strudel'** Candied Walnut & Fall Spice Ice Cream
- Flourless Chocolate Cake** White Coffee Cream & Café Brûlot Gelato
- Selection of Artisanal Cheese** Toasted Raisin Pecan Bread, Fig Jam & Quince Paste
- Plate of Cookies**

~American Coffee & Hot Tea included in menu price~

Please inquire about wine parings with your menu



**For an additional taste of the Grill add another course to your menu**

**Amuse Bouche**

A small taste from the Chef  
to “tease the palate”

**Blood Orange Marinated Gulf Shrimp**

Mango Mousse

**Smoked Salmon Tartare**

Pear, Cucumber & American Caviar

**Bay Scallop**

Cucumber, Basil & Yuzu

**Laura Chenel Goat Cheese**

Confit Tomato & Portobello Relish

**Pasta Course**

Select one pasta dish  
to be served as a midcourse

**Black Truffle Cavatelli**

Caramelized Cauliflower & Lardons

**Seasonal Vegetable Risotto**

**Sweet Potato Gnocchi**

Baby Braising Greens, Pecans &  
Brown Butter Balsamic

\*Gluten Free Pasta Options Available\*

**Artisanal Cheese Course**

Chef's Selection of Three Cheeses  
Served with Toasted Raisin Pecan Bread, Quince Paste & Fig Jam