

DECANTER

AT ST. REGIS

APPETIZERS

SEARED HUDSON VALLEY FOIE GRAS CHERRY TARTE	23
<i>Morello cherry compote, Marcona almonds, mesclun greens, dried cherries, black cherry sauce</i>	
PANKO BREADED MARYLAND CRAB CAKE	23
<i>House made cabbage and apple slaw, Yuzu pepper aioli</i>	
BOILED SPANISH OCTOPUS GALICIAN STYLE	15
<i>Sautéed Brussels sprouts, confit Yukon potatoes, garlic saffron aioli, sweet paprika</i>	
SESAME CRUSTED YELLOW FIN TUNA CARPACCIO DF *	16
<i>Bed of finely sliced fennel & arugula, soy mustard dressing</i>	
CREAMY RISOTTO WITH SAUTÉED LOCAL MUSHROOMS GF	17
<i>Arugula pesto, slow poached egg, Serrano ham, wilted arugula</i>	
CHARCUTERIE PLATE DF *	18
<i>Serrano ham, chorizo, Hudson Valley duck prosciutto, salame, country pâté</i> <i>Served with country bread and baguette, seasonal jam, mustard, cornichons</i>	
SLOW ROASTED BEETS PAIRED WITH ORANGE V	15
<i>Monocacy Ash Cheese, granola clusters, balsamic reduction, champagne vinaigrette</i>	
BURRATA MOZZARELLA CHEESE & OVEN DRIED STRAWBERRIES V	17
<i>Arugula, toasted almond, balsamic, cranberry walnut baguette</i>	
CHEESE PLATE ~ PICK 3	18
<i>Served with cranberry walnut baguette, country bread, grain mustard, fig jam, cornichons</i>	
<i>Alpine Grand Cru reserve</i>	<i>Red Spruce four year cheddar</i>
<i>Vintage Van Gogh Gouda</i>	<i>Buttermilk blue</i>
<i>French Brie</i>	<i>Mezza Luna fontina</i>

SOUPS/SALADS

CHILLED WHITE ASPARAGUS VELOUTE V	16
<i>Crouton, EVOO, spring vegetable ricotta crostinis</i>	
MIXED MESCLUN SALAD VGF *	13
<i>Cucumber, kumato tomato, red onion, aged parmesan, lemon vinaigrette</i>	
CLASSIC CAESAR SALAD V *	14
<i>Parmesan shavings, egg, tomato, creamy house-made Caesar dressing</i>	
CHOPPED SEASONAL COBB SALAD GF	16
<i>Romaine, kale egg, bacon, buttermilk blue cheese, turkey, avocado, dried cherries</i>	

TASTING MENU

FIVE COURSE TASTING MENU 75

The Experience of Decanter's signature dishes, exclusively selected by our executive chef

SOMMELIERS SELECTION FIVE COURSE WINE PAIRING 60

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ENTRÉE

PAN SEARED GREEK BRONZINO GF DF	32
<i>Glazed fennel, Meyer lemon, piquillo pepper, "sauce Vierge"</i>	
STEAMED NORWEGIAN COD GF DF	30
<i>Organic turmeric quinoa, heart of palm, roasted Amish vegetables, orange ginger foam</i>	
SEARED ORGANIC SALMON GF	32
<i>Broccoli purée, sautéed cauliflower, shiitake mushroom, soy brown butter sauce</i>	
BUTTER POACHED MAINE LOBSTER GF	35
<i>Caramelized apple, braised spring cabbage, Calvados lobster sauce</i>	
LOCAL LEMON ROSEMARY CHICKEN BREAST	26
<i>Roasted asparagus, pearl onion confit, piquillo peppers, chicken jus</i>	
BONELESS COLORADO LAMB LOIN GF	35
<i>Moroccan spice crust, cous cous, grilled vegetables, lamb jus</i>	
CASARECCE PASTA	20
<i>Selection of roasted Amish vegetables</i>	

FROM THE PLANCHA WITH TOMATO PROVENÇAL

ALL BEEF IS CERTIFIED BLACK ANGUS

12 OZ USDA PRIME NEW YORK STRIP STEAK	43
BONE-IN RIBEYE	MARKET PRICE
BEEF TENDERLOIN	39
LOCAL HERITAGE PORK CHOP AND BELLY	30

SAUCES (SELECT ONE)

Peppercorn, Bordelaise, Béarnaise, Yuzu pepper hollandaise, mushroom, blue cheese cream

SIDES

TRUFFLE MASHED POTATO V	11
ROASTED ASPARAGUS VGF	12
GARLIC SAUTÉED SPINACH VGF DF	9
ROASTED BRUSSELS SPROUTS, SPICED GREEK YOGURT SAUCE	9
ELBOW PASTA MACCARONI & CHEESE, PEPPERCORN BACON JAM	9
SAUTÉED LOCAL WILD MUSHROOMS VGF	10
SELECTION OF SEASONAL VEGETABLES VGF DF	10

GF - GLUTEN FREE DF - DAIRY FREE V - VEGETARIAN

* GLUTEN FREE OPTION AVAILABLE

20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE
CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS INCREASES YOUR
RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS