

PLATED SAMPLE MENUS

PLATED SAMPLE MENU, \$25PP PLUS TAX + GRATUITY

1ST COURSE

Spring Greens Salad, House-Made Vinaigrette

2ND COURSE (GUESTS OFFERED ALL OPTIONS BY SERVER TO CHOOSE ONE SELECTION)

Chicken Schnitzel

Warm Brussel Sprout Shiitake Slaw, Pickled Onion, Smashed Potatoes

Beef Bourguignon

French Beef Stew with Potatoes, Carrots, Parsnips, Turnips + Pearl Onion. Finished with Arugula, Served with Crostini.

Sautéed Seitan with Sage

Roast Cabbage, Apple Cider + Butternut Squash over Quinoa

3RD COURSE

Cider Belly Apple Cider Doughnut Bread Pudding

PLATED SAMPLE MENU, \$32PP PLUS TAX + GRATUITY

1ST COURSE (GUESTS OFFERED BOTH OPTIONS TO CHOOSE ONE SELECTION)

Spring Greens Salad, House-Made Vinaigrette

House-Made Butternut Squash Soup

Nine Pin Cider, Apples, Onion, Toasted Butternut Squash Seeds

2ND COURSE (GUESTS OFFERED ALL OPTIONS BY SERVER TO CHOOSE ONE SELECTION)

Sautéed Chicken with Roasted Pear

Rosemary Sauce, Polenta

Sliced Beef Tenderloin

Red Wine Tarragon Demi-Glace, Smashed Potatoes

Grilled Salmon

Apple-Dijon Mustard Sauce, Braised Greens, Quinoa

Vegan Cassoulet

French White Bean Stew with Vegan Sausage, Celery, Onions + Garlic. Simmered in White Wine, Herbs, Vegetable Stock + a Smokey Lager. Finished with Arugula, Served with Crostini.

3RD COURSE (HOST TO CHOOSE ONE)

House-Made Chocolate Brownie

Chicory Coffee, Habanero + Sea Salt

Cider Belly Apple Cider Doughnut Bread Pudding



WE SPECIALIZE IN CUSTOM MENUS! PLEASE CONTACT DORA AT DPTHEHOLLOW@GMAIL.COM OR
CALL/TEXT 917.279.8817 FOR A CUSTOM MENU PROPOSAL.