

Happy Passover!

To Go or To Stay

Menu

April 23 -April 26, and April 28, 2024

Matzah

Market Vegetable Crudit , Charoset, Scarlet Beet Hummus

Appetizer

Roasted Organic Local Beets

coach farm goat cheese, toasted pistachios, blood orange vinaigrette

Our House -Smoked Organic Scottish Salmon

faroe islands scottish salmon, pickled baby carrots, horseradish cr me fraiche

Goffle Farm Chicken Liver Pat 

red onion marmalade, cranberry pecan bread

Goffle Farm Natural Chicken Matzah Ball Soup

Salad

Shaved Brussels Sprouts Salad

toasted almonds, parmesan, pomegranate vinaigrette

Entr e

Fillet of Organic Scottish Salmon

broccoli rabe, baby arugula, cherry tomatoes, organic black rice, lemon-parsley emulsion

Roasted Organic Cauliflower Steak Romesco

heirloom tomatoes, toasted pine nuts, extra virgin olive oil, roasted garlic

Slow-Braised Brisket of Hudson Valley Grass-fed Angus Beef

catskill provisions honey glazed baby carrots, morningstar farm organic potato pur e, braising juices

Roast Breast of Goffle Farm Natural Chicken

roasted market vegetables, shishito peppers, morningstar farm organic potato pur e, natural juices

Dessert

Honey Almond Cake

caramelized honey crisp apples, whipped fresh ricotta

Dark Valrhona Chocolate 'Kittle Kat' Crunch Torte

vanilla gelato, raspberry coulis

Gelato or Sorbet Trio

dark chocolate, vanilla bean, nutella - lemon, raspberry, passion fruit

65. per person



Crabtree's **KittleHouse**
Restaurant & Inn