



The Manor

A La Carte Dinner Menu

Cold Appetizers

FISHERS ISLAND OYSTERS with Ginger-Shallot Mignonette	16.00
CLASSIC JUMBO SHRIMP COCKTAIL Continental Sauce and Cocktail Sauce	17.00
HOUSE-SMOKED SALMON with Toasted Brioche, Citrus Crème Fraîche	14.00
COLOSSAL LUMP CRABMEAT ON AVOCADO Cherry Tomatoes, Truffle-Parsley Oil, Vanilla Aioli	17.00
TUNA TARTARE LAYERED WITH CRISPY WONTON Crispy Fried Red Onions, Lemongrass Infusion	17.00
BEEF CARPACCIO with Field Greens, Parmigiano-Reggiano	16.00
PARMA HAM with Compressed Melon, Mâche, Balsamic-Soy Sauce	14.00
IMPORTED BURRATA MOZZARELLA Roasted Piquillo Peppers, Tomato Confit, Tamarind Glaze	16.00
CAVIAR WITH YOUR CHOICE OF VODKA California Osetra - 85.00 American Paddlefish - 45.00	

Hot Appetizers

DIVER SCALLOP AND PROSCIUTTO PINWHEEL Saffron and Sun-Dried Tomato Couscous, Fava Beans, Champagne Sauce	18.00
BAKED OYSTERS ESCARGOT with Vegetable Julienne, Garlic Butter	16.00
LOBSTER AND CRABMEAT RAVIOLIS Sautéed Fennel and Squash, Chervil Beurre Blanc	15.00
BRAISED VEAL SHORT RIBS Potato and Pumpkin Purée, Black Truffle Jus	18.00
SAUTÉED HUDSON VALLEY FOIE GRAS Brioche Crouton, Persimmon Compote, Sauternes Gastrique	22.00

Soups

ROASTED PUMPKIN AND ACORN SQUASH SOUP Sunchoke Chips, Maple Crème Fraîche	12.00
CREAM OF WILD MUSHROOM SOUP	10.00
LOBSTER BISQUE with Lobster Ragoût, Basil Infusion	13.00

Salads

BIBB LETTUCE AND BABY ARUGULA SALAD Asparagus Tips, Turnip Confit, Wild Berry Vinaigrette	13.00
MESCLUN SALAD WITH POACHED PLEASANTDALE FARM PEACHES Sliced Apples, Dried Cranberries, Candied Walnuts, Pomegranate Vinaigrette	12.00
TRIO OF BABY ICEBERG LETTUCE, TOMATO AND AVOCADO Blue Cheese and Bacon Bits	13.00

CAESAR SALAD

Prepared Tableside for Two - 14.00 per person

ILLUMINATED SORBET INTERMEZZO 8.00

Main Courses

SEARED ATLANTIC SALMON 33.00
Almond and Pumpkin Couscous, Tomato Basil Beurre Blanc

BLACK SEA BASS 36.00
Potato Pearls Roasted in Sun-Dried Tomato Oil, Sautéed Baby Kale, Black Garlic Sauce

PAN-SEARED DIVER SEA SCALLOPS 38.00
Roasted Artichoke Hearts, Chive Mashed Potato, Roasted Red Pepper Sauce

SHELLED MAINE LOBSTER BRAISED IN SWEET BUTTER 39.00
Squash and Wild Mushroom Risotto, Shellfish Emulsion

ROASTED ORGANIC CHICKEN 29.00
Sweet Potato Souffle, Fava Beans, Rutabaga Purée, Sautéed Grapes, Périgourdine Sauce

LONG ISLAND DUCK BREAST À L'ORANGE 32.00
Marinated with Orange and Herbs with Leg Confit, Walnut Spätzle,
Diced Carrots, Orange-Brandy Sauce

PRIME FILET MIGNON 39.00
Baby Turnips, Hen of the Woods Mushrooms, Puréed Potatoes, Bordeaux Reduction

28-DAY DRY-AGED SIRLOIN STEAK 44.00
Vegetable Bouquet, Roasted Young Potatoes, Herbed Butter

CHATEAUBRIAND 42.00 per person
Prepared tableside for a minimum of two guests
Bouquetière of Vegetables, Baby Potatoes, Béarnaise Sauce

MANOR CLASSIC SURF AND TURF 52.00

DIJON MUSTARD-CRUSTED RACK OF LAMB 42.00
Potato Basket with White Bean Cassoulet, Seasonal Vegetables,
Rosemary Mint Jus

CINNAMON AND CORIANDER-DUSTED VENISON LOIN 42.00
Braised Red Cabbage, Chestnut Purée, Juniper Berry Jus

SMOKED BUFFALO MOZZARELLA RAVIOLIS 26.00
Sautéed Peppers, Garbanzo Beans, Brown Butter Sauce (Vegetarian)

MEDLEY OF GRILLED VEGETABLES 24.00
Squash, Eggplant, Piquillo Peppers and Zucchini with Citrus Quinoa,
Hearts of Broccoli, Carrot-Ginger Sauce (Vegan)

Saturday Night Special
BEEF WELLINGTON 44.00

Sunday Night Special
LOBSTER THERMIDOR 39.00

Chef de Cuisine Mario Russo uses a variety of vegetables and herbs picked daily
from our farm and greenhouse at Pleasantdale Château.

Water at The Manor is pure mineral water from the wells
that have served this house for over 100 years.

Due to seasonality of ingredients, this menu is subject to change without notice.

FOR RESERVATIONS, PLEASE CALL 973-731-2360