



DAUGHTERS
— KITCHEN & COCKTAILS —

HARVEST PORCH PARTY *menu*

WELCOME COCKTAIL

Orchard Spritz | *prosecco, apple cider, Aperol, cinnamon, orange*

Maple Old Fashioned | *Knob Creek bourbon, Saratoga Maple syrup, black walnut bitters, orange peel, Luxardo cherry*

AUTUMN BITES

Butternut Squash Soup Shooters | *maple crème fraîche, toasted pepitas*

Apple, Cheddar, Sausage Tart

Butternut Deviled Egg | *brown butter sage*

Bacon Wrapped Dates | *brie, maple glaze*

Sourdough Crostini | *herbed whipped goat cheese, prosciutto, honeycomb*

Mini Cider BBQ Pork Sliders | *house apple slaw*

Pumpkin Ravioli | *brown butter, sage, toasted hazelnuts*

HARVEST MARKET TABLE

Local Cheese | Hudson Valley Charcuterie |
Spiced Mixed Nuts | Honeycomb | Pumpkin
Seed Crackers | Warm Sourdough | Fig
Preserves | Apple Butter | Whipped Maple
Butter

SEASONAL SALADS

Roasted Beet & Goat Cheese | *candied walnuts, apple cider vinaigrette*

Kale Harvest Salad | *roasted delicata squash, cranberries, pepitas, honey Dijon vinaigrette*

FAMILY-STYLE ENTREES

Maple Glazed Pork Loin | *apple mostarda, whole grain mustard*

Cider Braised Short Ribs

Wild Mushroom Risotto | *parmesan, fresh herbs*

Roasted Autumn Vegetables | *carrots, brussels sprouts, delicata squash, maple glaze*

Creamy Yukon Gold Potato Gratin | *gruyere, fresh thyme*

DESSERT

Warm Apple Crisp | Pumpkin Cheesecake Bites
| Maple Crème Brûlée