

CHATEAU CELLARS

FLAGSHIP SELECTION

“Hudson Valley Farms” Duck Flight

duck foie gras pate · smoked duck ham · cured prosciutto ·
duck salami · mustard · seasonal preserve · warm bread 78

BOARDS

Chateau’s Grand Charcuterie

A lavish curation of five exquisite meats and five artisan cheeses, elevated with chef-crafted garnishes and seasonal accompaniments 125

Half Board | 2 meats + 2 cheeses 35 **Full Board** | 3 meats + 3 cheeses 48

SMALL PLATES

‡ **Signature Braised Meatballs** | beef + pork · tomato sugo · ricotta 26

A5 Wagyu | flame-kissed · maldon MKT

Pork Belly | 5 spice · tamarind soy glaze 25

Duck Confit Crêpes | plum sauce 27

Baked Greek Feta | preserved tomato · warm bread 19

Pan Con Tomato | toasted bread · heirloom tomato 16

GREENS

Burrata | heirloom tomato · arugula · aged balsamic 23

Spring Salad | mixed greens · crispy goat cheese · berries · citrus-balsamic 21

Caesar Salad | 6-minute egg · caesar dressing 21

PASTA

‡ **Pappardelle** | wild boar ragù · parmesan 29

Linguini | arugula pesto · romano 27

LARGE PLATES

‡ **Chateaubriand for Two** | blistered shallot · burgundy reduction · potato croquette 110

Steak Frites | 8 oz. filet · hand-cut fries · truffle aioli 57

Duck Breast | berry wine reduction · potato croquette MKT

***Wild Cod** | creamy sun-dried tomato sauce · cauliflower purée · haricots verts 38

Addition to any dish | shrimp 12 · chicken breast 9 · truffle butter 6

SHAREABLE SIDES

Truffle Parmesan Fries 16

Gruyère Gnocchi 14

Chef’s Vegetable of the Day 12

Warm Bread Service 11

‡ = Chef’s signature selection

* = available Friday + Saturday only

Chef respectfully requests no substitutions. Please notify your server of any allergies or dietary restrictions prior to ordering.