

Small Plates

DAILY INSPIRED SOUP

Market Price

ARTISAN BREAD

Tomato Chili Oil & Marinated Olives -Serves 2

15

DUCK DUMPLING

Foie Gras, Blueberry, Duck Rilette, Duck Jus, Chili Oil

24

CRISPY CALAMARI

Flash Seared, Garlic, Calabrian Peppers, Tomato Fillet; GF

18

SEA SCALLOPS

Warm Cauliflower Puree, Truffle Essence, French Lentil; GF

19

PORK BELLY

Braised in Kimchi, Steamed Bun, Crispy Taro

18

MUSHROOMS

Assorted Mushrooms stuffed with Hummus, Celeriac Puree, Quinoa, Honey Comb GF/V* *without Honey*

18

PAKORA

Crispy Indian Vegetable Croquettes, Massaman Curry, Chutney of Tamarind & Cilantro; GF/V

16

CRISPY WINGS

Half Dozen Wings, Curry-Peanut Sauce *with Tofu*; GF/V*

18

Salad

CAESAR SALAD

Romaine Lettuce, Garlic, Olive Oil, Croutons, Parmesan Cheese, Lemon, White Anchovies; GF* no croutons

15

HOUSE SALAD

Mixed greens; GF/V

10

BEET SALAD

Roasted Beets, Goat Cheese and Meringue, Pistachio, Beet Glaze; GF/V

GF* *without Meringue and with Vegan Cheese* +\$2

18

Pasta

GARGANELLI

Braised Wild Boar, Chianti, Raisin, Crispy Pancetta, Ricotta Salata; GF*
25

RAVIOLI

Yellow Beet Stuffing, Radicchio, Sundried Tomato, Olive Oil and Garlic; GF*/V
22

*substituted *with GF Pasta* +\$2

Entrees

CHEESEBURGER

Truffle Cheese, Bacon and Onion Jam, French Fries (*add Foie Gras \$15*)
19

CROQUE MONSIEUR

French Bistro favorite! Hot Ham & Gruyere Cheese topped with Béchamel, French Fries
19

STEAK

Chef's Featured Creation– Weekly selections prepared to your liking
Market Price

DUCK BREAST

Sichuan Peppercorn-Lavender Rub, Amareno Cherry Glaze, Couscous
35

FENNEL

Roasted with Green Curry Potato, Pimento, Vegan Cheddar
29

SALMON

Line Caught, Pinot Noir and Honey Reduction, Crème Fraiche, Polenta
39

CHICKEN

Crispy Roasted Halves, Sage Rubbed, White Bean & Bacon Cassoulet
32

Available for Private Dinners * Parties * Receptions

Open Wednesday Thru Sunday Seating 5-8 pm * Call for Reservations: 518.523.2551 *

158 Lodge Way, Lake Placid, NY 12946 * www.whitefaceclubresort.com