



## Small Plates

### DAILY INSPIRED SOUP

Market Price

### ARTISAN BREAD

Tomato Chili Oil & Marinated Olives -Serves 2

15

### SHRIMP DUMPLING

Asparagus Emulsion, Chili Oil

19

### 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 Five Spice, Fried Bun

18

### MUSHROOMS

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

18

### BEIGNETS

Vegetable Fritters, Mint Chutney; V

16

### CRISPY TOFU

Red Curry-Peanut Sauce, Shaved Celery 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

### TORTELLINI

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  
20

### STEAK

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

### DUCK BREAST

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

### TIKKA MASALA

Grilled Vegetables, Tomato Butter Sauce, Basmati Rice  
29

### SALMON

Line Caught, Pinot Noir and Honey Reduction, Crème Fraiche, Polenta  
37

### CHICKEN

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

## WHITEFACE CLUB & RESORT

*Available for Private Dinners \* Parties \* Receptions*

*\* Call for Reservations: 518.523.2551 \**

158 Lodge Way, Lake Placid, NY 12946 \* [www.whitefaceclubresort.com](http://www.whitefaceclubresort.com)

*menu subject to change*

Executive Chef Hans Lazuardi ~ Chef de Cuisine Eric Balcom