

Flavors Through Time Dining Experience

Mother's Day Queen's Table Menu

Includes Appetizer, Horse-drawn Royal Wagon Ride to Your Lake View
Queen's Table, Bread, Soup, Entree, & Accompaniments.

FIRST COURSE

Prohibition Appetizer

Charcuterie In The 1920s Speakeasy:
Assorted Game Wursts, Adirondack Alps Mustard,
Assorted Meier's Cheeses, Soft-baked Pretzel Bites

SECOND COURSE

Old World Soup

At Your Lake View Queen's Table:
Fresh-baked Bread
Hohmeyer's Chicken & Dumpling Soup

THIRD COURSE

Select One

Includes Chef's Nightly Accompaniments

Hohmeyer's Chicken Schnitzel

A Family Medieval Recipe: Hand-pounded
Chicken, Egg, Fresh Herbs, Spices, Breadcrumbs,
Sautéed in Real Butter.

Sir Loin's Beef Botzenade

A Modern Twist on a Medieval Tavern Classic:
Tri-tip Sirloin, Leeks, Vegetables, Herbs,
Fresh-baked Medieval Trencher (Bread) Bowl.

Medieval Manor Vegetable Strudel

Flaky Puff Pastry, Seasonal Local Farm Vegetables,
Creamy Havarti Cheese, Fresh Herbs & Spices.

Friar's Fire Smoked Pork Ribs

In-house Wood-fire Smoked Pork Ribs, Adirondack
Alps Sweet & Tangy Mustard Glaze.

Sherwood Forest Roast Duck

One Quarter Slow Roasted Naturally-raised Duck
Hand-cut & Crisped, Cranberry-Orange Compote.

+\$4 Surcharge

Please let us know in advance if you have any allergies.

Where Possible, We Proudly Source Ingredients From:

Tucker Farms, Atlas Hoofed It Farm, Whitten Family Farm,
Meier's Artisan Cheeses, Lake Clear Sugar House, and more.

Substitutions may apply based on fresh deliveries. This menu is for sample purposes only.
Special requests, substitutions, and changes are subject to an additional charge. \$25 credit card minimum.
20% gratuity will be added to split checks and parties of six or more. We do not accept American Express.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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