



Restaurant & Bar

THE SHERWOOD HOTEL

25 Genesee Street, Greene, N.Y.

Graduation Weekend Dinner Specials

Friday thru Sunday • 5 pm each day

1st course:

Baked Brie - Puff Pastry wrapped Brie with Raspberry Jam, sliced grapes & crostini \$11

Lobster Cocktail - Split 5oz tail and claw, Chilled and served with Arugula, tarragon aioli and cocktail sauce \$15

2nd Course:

Pate Foie Gras- Set over puff pastry, with blueberry bacon compote and Maple Syrup \$15

Scallops Coquilles St Jacques- Seared scallops in aged cheese mornay, scallion and warm French bread \$15

3rd Course:

Duck Confit - Braised Half Duck, Fried Polenta and Green beans \$33

Chilean Seabass - Seared, finished with Tarragon Buerre Blanc, with White Beans and Spinach \$39

Chateaubriand (For 2) - Sous Vide Double Center-cut filet, wrapped in bacon and seared to Medium Rare, with Asparagus, Mashed Potatoes and Balsamic Reduction \$67

**Open till 10 pm
Friday & Saturday,
8 pm Sunday**

607-875-0467 | contact@thesherwoodhotel.com
www.thesherwoodhotel.com | Follow us on Facebook