



Week of May 26, 2010

441 Lockhart Mountain Road
 Lake George, NY 12845
 518-668-3000
 www.topoftheworldgolfresort.com
 Open Wed.-Sun., lunch & dinner

SNACKS

SMALL PLATES

NETTLE & PEA SOUP homemade creme fraiche, mcevoy ranch oil	5
MARKET SPINACH SALAD warm sherry, shallots, almonds	7
GREENHOUSE RADISHES butter and salts	6
HOUSE CURED BRESAOLA pickled ferns, capers	7
ASPARAGUS this morning's egg, country ham	9
MAINE MUSSELS chilies, garlic, thyme	11
ELIHU FARM LAMB hakurei turnips, pecorino cheese	9

Spiced Nuts	4
Hummus	5
Salami	6
Selection of Cured Meats	19
Duck Confit	9
Marinated Olives	4
Butter Beans	7
NY Cheeses	16
Meatballs	8
Rillette	9
Prosciutto	11
Roasted Beets	5
Pickles	3

LARGE PLATES

FLYING PIGS FARM PORK rapini, salsa verde, champion radishes,wild hive farm polenta	28
HANGER STEAK bright lights chard, sheldon farm potatoes, shallot butter	20
HAND ROLLED CAPPELLINI house cured pancetta, shell peas, wild mint	19
HUDSON VALLEY DUCK greenhouse pac choi, spaetzle, hakurei turnips	26
RISOTTO VERDE carolina golden rice, asparagus, nettle meadow chevre	17
MACK BROOK FARM CHEESEBURGER ny cheddar, smoked bacon, homemade ketchup	13
PACIFIC HALIBUT maitake mushrooms, cellared parsnips, farmer ground spelt, romesco	31

*Five course chef's tasting menu for table
 Drink pairings*

*55 each
 25 each*

SUGGESTED WINES

Pinot Gris, Lange 2007 Willamette Valley, OR <i>Well balanced with a nose of ripe pear. Clean finish.</i>	9
Chianti Classico, Villa Nozzole, 2007 Chianti, Italy <i>Full-flavored and fruit forward chianti.</i>	12

BEERS

Farmhouse Ale, Ommegang, Cooperstown, NY	5
Dirty Blonde, Adirondack, Lake George, NY	4
60 Minute IPA, Dogfishhead, Milton, DE	5
UFO, Harpoon, Windsor, VT	4
Prima Pils, Victory,	
Hopback Amber, Troegs, Harrisburg, PA	4
Phinn& Matt's, Southern Tier, Lakewood, NY	4
Summer Ale, Sam Adams, Boston, MA	4
Dacker, Davidson Bros., Glens Falls, NY	4
Brooklyn Lager, Brooklyn, NY	4
Hoptical Illusion, Blue Point, , NY	4
Stovepipe Porter, Otter Creek, Middlebury, VT	4
Corona, Heineken, Clausthaler (na)	4
Coors Light, Miller Light, Bud, PBR, Genesee Cream	
Labatt Blue, Blue Moon	3

APERITIFS

Lillet Blanc	6
Vya Dry Vermouth	6
Brut Rose	7

OTHER DRINKS

Saratoga Water	2
Pepsi Sodas	2
Honest Iced Teas	2.5
Boylan's Lime Seltzer	2
Divinitea Teas, Raspberry, Green, Earl Gray,	
Genmaicha, Lemon Chamomile	2
Coffee	2.5

The Farmhouse grows most of our vegetables on site in an organic and sustainable manner. We also support local producers and growers to showcase the best local and seasonal ingredients.