

# CABARET

## DINNER

**SAMPLE MENU: APPETIZER & ENTRÉE \$38 PER PERSON (PLUS TAX & TIP).  
ADDITIONAL STARTER & DESSERT COURSES ARE SUPPLEMENTAL.**

### STARTERS

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#### **BEAU SOLEIL OYSTERS**

*raw on the half shell  
cocktail & mignonette sauce  
lemon & sea beans  
3.50 each*

#### **HUDSON VALLEY CHEESE BOARD**

*chef's selection of local cheeses  
sliced bread & fruit  
summer mostardo  
17 3.50*

### APPETIZERS

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#### **CHILLED GAZPACHO**

*heirloom tomatoes, fresno chilies,  
extra virgin olive oil*

#### **BABY ARUGULA**

*watermelon, feta, shaved kohlrabi,  
lemon vinaigrette*

### ENTRÉES

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#### **SALMON A LA PLANCHA**

*chimichurri, glazed carrots,  
herbed couscous*

#### **MURRAY'S CHICKEN BREAST**

*stone fruit chutney, asparagus,  
german potato salad*

### DESSERTS

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#### **ROULADE**

*chocolate sponge cake  
matcha cream  
15*

#### **HOUSE-MADE SORBET**

*pomegranate & lemon  
15*

**CAPPUCCINO, AMERICANO or ESPRESSO... 4.50**

**TEA... 3.50**