

# The View

R E S T A U R A N T

## ~The View Restaurant at the Mirror Lake Inn~

The View Restaurant is committed to sustainability with a focus on the regional community. Our culinary team works closely with local and regional meat producers and processors, along with local cheese and vegetable producers to give our guests a memorable, flavorful and healthy dining experience. Our Chefs take the time to visit and familiarize themselves with the practices and techniques of our agriculturists and artisans in order to better understand the ingredients and the people that produce them. Menus change seasonally in an effort to mold ourselves to our environment and fresh regional organics are used throughout these menus whenever possible.

Thank you for being our guest.

Cordially,  
Ed & Lisa Weibrecht and the Staff of the Mirror Lake Inn

\*If you have special dietary needs, please let us know and we will try to accommodate them.

---

### Welcome to The View

This has been another exciting year for The View and the Mirror Lake Inn. We once again received our Four-Diamond rating from AAA and The Award of Excellence from Wine Spectator for our Wine List. Our Culinary Staff:

Jarrad Lang	Executive Chef		
Stephanie Wood	Chef Tournant	Bill Gross	Cuisinier
Paul Menard	Chef Pâtissier	Alex Bush	Cuisinier
Dan Simmons	Chef de Partie	Joe Crodelle	Cuisinier
Matthew Newby	Chef de Partie	Bill Hitzeman	Cuisinier
Seth Jory	Cuisinier	Rob Rathbun	Cuisinier
Brianna Scanlon	Cuisinier	Brandon Wolfe	Steward

## First Course

### **\*\*House Smoked Trout**

Sea salt cured and apple wood smoked, Frisée, mustard vinaigrette,  
pickled vegetables, crème fraiche, trout caviar

17

### **\*\*Crab Cake**

Sherry and fines herbes aioli, asparagus and spring onion salad, lemon, petite herb

19

### **Sea Scallop**

Pan Seared, fennel puree, house smoked bacon shallot jam, shiitake mushrooms, wild leek oil

16

### **\*North Atlantic Oysters**

Three on the half shell, aquavit mignonette

13

### **\*Chilled Poached Shrimp**

Fresh horseradish cocktail, vinegar Gelée, lemon confit

18

For the courtesy of other guests, please turn off your cell phone. Thank you.

\*\* Naturally raised, hormone and antibiotic free

\*Spa selections are lower in fat, sodium and unnecessary calories

Raw, undercooked meats, seafood, or eggs may increase the risk of food borne illness.



## Second Course

### Spring Pea Soup

Local Greek yogurt, shaved radish, pea tendrils

16

### \*Wheat and Greens Salad

Freekeh green wheat, artisan greens, local fresh Chevre and walnuts,  
shaved vegetables, raspberry—Dijon vinaigrette

16

### Romaine Hearts

Fresh lemon and Saratoga Olive Oil, Parmesan aioli, rustic croutons, Bagna Cauda,  
deviled quail egg, house smoked bacon lardon.

17

### \*\*Hudson Valley Foie Gras

Roasted strawberries, black pepper, rhubarb syrup, butter toasted brioche

23

### Dutch Knuckle Custard

Local Sugar House Creamery cheese, marinated mushrooms and onions, asparagus,  
baby arugula, Dijon mustard vinaigrette

14

### Our Local Farms

Kilcoyne Farm (Brasher Falls), Tucker Farms (Gabriels), Fledging Crow (Keeseville), Harmony Hills Farmstead (Malone),  
Gonyea Maple Syrup (Lake Placid), Juniper Hill Farm (Westport), Asgaard Farm & Dairy (Ausable Forks) Saratoga  
Olive Oil Company (Saratoga), Sugar House Creamery (Upper Jay)



## Third Course

### Prime Beef Filet

Grilled and finished with Maldon Sea salt, tarragon butter, Lyonnaise potatoes, baby vegetables, red wine and balsamic pickled Cipollini onion, pinot noir glaze

49

*\*\*\*Add Seared Hudson Valley Foie Gras or Crab Cake 18*

### \*\*Braised Lamb Cheeks

Australian lamb, braised with red Verjus, spring garlic and rosemary, saffron and fennel scented couscous, fava beans, petite turnips and baby carrots, Mâche, braised jus lié

39

### Alaskan Halibut

Pan roasted, butter and thyme basted, creamed morel mushrooms, English peas and spring onion, salted gold Yukon potatoes, shaved radish, pea tendrils, Banyuls vinaigrette

45

### \*\*Free Range Chicken Breast

Roasted with Hudson Valley Foie Gras and black truffle farce, potato puree, king trumpet mushrooms, baby carrots and haricots vert, shallot brandy glaze

38

### \*Spring Vegetables and Gnocchi

House made spinach-ricotta gnocchi, seasonal vegetables, oysters mushrooms, Saratoga olive oil, arugula pesto

32

### Market Fish

Our way of offering you a special seasonal fish  
Fair Market Price

*Please inquire for wine recommendations*

*\*\*\*Foie Gras or a Crab Cake may be added to any entrée for a surcharge of \$18.00*



FRESH • LOCAL • SUSTAINABLE  
**TUCKER FARMS**  
SEASONAL PRODUCE • HYDROPONIC GREENS