



Starters

HOUSE CURED MEATS & Charcuterie, Pickles & Cherry Mustard

16

CURRY & KAFFIR LIME BLUE CRAB CAKE, Ginger Tartar Sauce & Frites

14

CONFIT OF HUDSON VALLEY DUCK, Gnocchi, Stone Fruits with Banyuls Vinegar

14

GREEN VALLEY CORN "BISQUE" & Blue Prawns, House Pancetta, Piment d' Espelette

12

BURGUNDIAN ESCARGOT, Herb de Provence, Armagnac

13

**GOLDENER HIRSCH FONDUE; Melted Gruyere, Appenzeller, Emmenthaller & Vacherin
with Apples & Bread**

36

Soups & Salads

DAILY SOUP

9

FRENCH ONION

10

SUMMER TOMATOES, Mozzarella di Bufala, Petite Basil, Sicilian Olive Oil & Grey Salt

11

ROASTED UTAH PEACH & Oregon Bleu with Gem Lettuces & Verjus

10

**SALT ROASTED AND PICKLED BEETS, Drake Farms Chevre, Amaranth,
Burnt Honey & Rye Vinaigrette**

11

YAKIMA VALLEY ASPARAGUS, Soft Egg, Lamb Pancetta, Beehive Jack Cheese

11



Mains

GOLDENER HIRSCH WIENER SCHNITZEL, Herb Spätzle, Crispy Capers,
Choucrote & Glazed Carrots, Thyme & Citrus Beurre Blanc
32

ALASKAN KING SALMON *a la plancha*, Vadouvan Curry, Puy Lentils with Rillons,
Arugula & Preserved Lemon Marmalade
30

ROCKY MOUNTAIN ELK FLANK, Chanterelle & Porcini Hash, House Guincale,
Green River Corn & Chive Chowder
32

WAGYU BAVETTE with Chimichurri, Roasted Marrow & Potatoes Boulangere
30

ROASTED CHICKEN BREAST with Parmesan "Skin", San Marzano Marmelleta,
Gnocchi & Artichokes with Ligurian Olive Oil
28

MORGAN VALLEY LAMB LOIN, Silken Potato & Sheep's Milk Yogurt,
English Peas, Espelette Pepper
32

HUDSON VALLEY DUCK BREAST prepared *Sous Vide*, Cherry Farroto,
Cavolo Nero, Trotter Jus
30

DAILY FISH DQ

The Goldener Hirsch strives to use local, organic and sustainable product throughout our menu

*Executive Chef, Michael J. Showers
Chef de Cuisine, John Minichino*