

FALL 2018

# *PRIVATE DINING*

*prime*  
At Saratoga National





## *hors d'oeuvres*

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**LAMB LOLLIPOP • MINTED TOMATO JAM**

**POTATO LATKE • CHIVE SOUR CREAM**

**KOREAN BBQ CHICKEN SATAY • CUCUMBER RAITA**

**CRISPY TUNA TORTILLA • FIRE ROASTED LIME SALSA,  
CILANTRO CREMA**

**CHEESE & ANTIPASTO PLATTER**

## *appetizer* • **SELECT TWO**

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**7 HOUR CHERRY PEPPER PORK • FLASH FRIED CHIPS,  
CHERRY PEPPERS, PEPPER JACK CHEESE**

**LEMONGRASS CHICKEN DUMPLINGS • SWEET SOY,  
RIESLING SHIITAKE BROTH, SCALLIONS**

**PAPPARDELLE • ROASTED WILD MUSHROOM BROTH,  
SAUTEED SPINACH, ROASTED TOMATOES, BASIL**

## *upgraded appetizers*

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**COLOSSAL SHRIMP COCKTAIL • COCKTAIL SAUCE • 2**

**SHRIMP SARGOS**

SAUTEED SHRIMP, GRILLED TOMATOES,  
ROASTED GARLIC PINOT GRIGIO BUTTER,  
TOASTED TUSCAN BREAD • 6



*salad* • **SELECT TWO**

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**ITALIAN CHOP** • ICEBERG, ROMAINE, SOPPRESSATA, FIRE ROASTED PEPPERS, TOMATO, ONION, AGED PROVOLONE, HOUSE DRESSING

**ARCADIAN** • HEARTY LETTUCES, CARROT, RADISH, HEIRLOOM CHERRY TOMATO, LEMON VINAIGRETTE

**CAESAR** • WHITE ANCHOVY, SHAVED PARMESAN, FOCACCIA CROUTONS

*upgraded salad*

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**TOMATO HEIRLOOM + BURRATA SALAD** • 5  
SLICED HEIRLOOM TOMATOES, THIN SLICED CUCUMBERS, SLIVERED RED ONION, CURED BLACK OLIVES, LOCAL BURRATA

*entrees* • **SELECT THREE**

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**9 OZ. FILET MIGNON**

**14OZ. PORK PORTERHOUSE** • PEAR CHUTNEY

**BURRATA RAVIOLI** • ROASTED PLUM TOMATO SAUCE, YOUNG PECORINO

**BLACK TRUFFLE ROASTED ORGANIC CHICKEN**  
HEIRLOOM CARROTS, PARSNIPS, SHALLOTS, NEW POTATOES, NATURAL JUICES

**CHICKEN MILANESE** • PAN FRIED, LEMON, ARUGULA, RED ONION, CHERRY TOMATOES

**\*PAN ROASTED MAINE SALMON** • GRILLED VEGETABLE FARRO, OLIVE CAPER TOMATO RELISH

**\*SEA BASS**

ROASTED CORN AND BACON RISOTTO, CONCENTRATED TOMATOES, ENGLISH PEAS, PEA TENDRILS

**VEGETARIAN OPTION AVAILABLE UPON REQUEST**

**\*SUSTAINABLE SEAFOOD**





*upgraded entrees*

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**14 OZ. PRIME BONE-IN FILET • 12**

**22 OZ. PRIME COWBOY STEAK • 10**

**14 OZ. PRIME NY STRIP STEAK • 10**

*sauces* • **SELECT ONE (SERVED FAMILY STYLE)**

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HORSERADISH CREAM SAUCE

BEARNAISE SAUCE

\*BOTTLES OF 677 STEAK SAUCE INCLUDED ON TABLES

*sides* • **(SELECT ONE VEGETABLE AND ONE STARCH  
SERVED WITH PORK & STEAK OPTIONS)**

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**VEGETABLE • ASPARAGUS, SAUTÉED SPINACH,  
OR JALAPEÑO CREAMED CORN**

**STARCH • FINGERLING POTATOES, GARLIC MASHED POTATOES,  
OR TRUFFLE PARMESAN STEAK FRIES**

*dessert <sup>AND</sup> coffee* • **SELECT ONE**

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**PUMPKIN POT DE CREME: BROWN SUGAR CHANTILLY,  
GINGER SNAP CRISP**

**MAPLE CHEESECAKE MOUSSE TART: BUTTER CARAMEL,  
CANDIED PECANS**

**CHOCOLATE PEANUT BUTTER PARFAIT: DEVIL'S FOOD  
CHOCOLATE CAKE LAYERED WITH CREAMY PEANUT BUTTER  
MOUSSE, CHOCOLATE GANACHE, ROASTED PEANUTS**

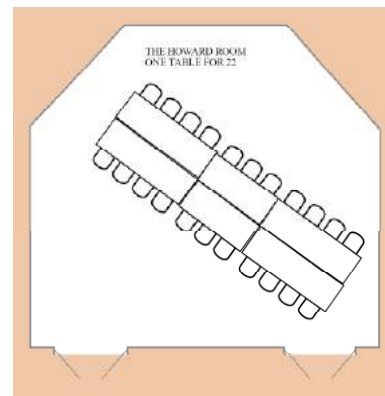
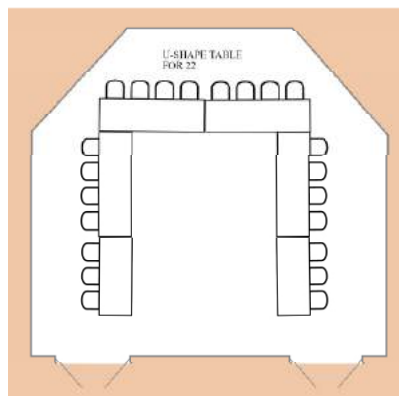
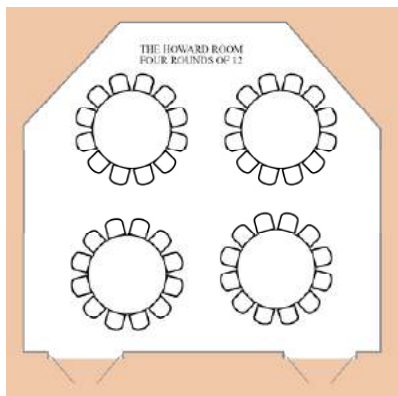
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**\$75** PER PERSON • **\$70** PER PERSON WITHOUT APPETIZER COURSE

**\$65** PER PERSON WITHOUT HORS D'OEUVRES & APPETIZER COURSE

• TAX AND GRATUITY NOT INCLUDED. MINIMUM 15 PEOPLE

# howard room



# crystal room

