

# 100-MILE MENU

## AN EARTH DAY INITIATIVE

\$39 LUNCH (WEEKDAYS) | \$49 DINNER (EVERYDAY)

### APPETIZER

Spinach Salad

Nancy's Camembert with Brooklyn urban honey, cranberries, and Warwick Vineyards red wine vinaigrette

Arugula Salad

Shaved market vegetables, grilled aparagus, and Ronny Brook Farm's buttermilk dressing

### ENTRÉE

Wild Striped Bass

Bay Farms Little neck clams, local vegetables in a ramp broth

Hudson Valley Filet Medallions

Slab bacon and morel mushrooms, fingerling potatoes

Goffle Farms Chicken Oysters

Braised swiss chard and fava beans, served on a bed of wild hive grits

### DESSERT

Apple & Rhubarb Crumble (Bryant Farms)

- EXECUTIVE CHEF ROBERT HOHMANN -

#### DID YOU KNOW?

SOFITEL NEW YORK IS ALSO COMMITTED TO ACTS OF SUSTAINABILITY ALL YEAR LONG. FOLLOWING THE INSTALLATION OF THE ORCA DIGESTIVE MACHINE IN 2016, WE HAVE REDUCED OUR DAILY FOOD WASTE BY 44 PERCENT. THE ORCA MACHINE PROCESSES APPROXIMATELY 95 PERCENT OF THE HOTEL'S LEFTOVERS INTO WASTEWATER USING AEROBIC BACTERIA.

