THE HORNED DORSET *at home* INN

**Pick-Up Locations & Times**

**Leonardsville**
Fridays 1:00 - 1:30 pm
Saturdays 9:30 - 10:00 am
The Horned Dorset Inn,
2000 route 8 (front door)

**Hamilton**
Friday **3:30 - 3:45** pm
Parking lot of Price Chopper

**New Hartford**
Friday **4:45 - 5:30** pm
Parking Lot of "At Home"
4645 Commercial Drive
(front right corner)

**Cooperstown**
Saturday **11:00-11:15** am
Cooperstown Distillery
11 Railroad Ave

**Cazenovia**
Saturday **2:15-2:30** pm
Parking Area, End of Lake

**Syracuse-Dewitt Area**
Saturdays **3:00 - 3:45** pm
St David's Episcopal Church
14 Jamar Drive, Fayetteville.
off Maple Drive

**Skaneateles- New Time**
Saturdays 4:45-5:00 pm
Austin Park Pavillion
Parking lot off Jordan Street

*Food is fully cooked delivered chilled with simple reheating instructions, will keep refrigerated up to 5 days*

*gf=gluten free df=dairy free veg=vegetarian (may require omitting an element)*

Orders taken Monday-Thursday
for Friday/Saturday Delivery and Pickups.
Phone: **(315) 855-7898** - Please leave a message.
or Email: horneddorsetinn@gmail.com
Include Name, Phone and Location. **Please call us if you do not receive a confirmation within 12 hours!**

# MENU for July 30 & 31

## APPETIZERS

***(Each Serves 2 people)***

The Original Horned Dorset Hot Cheese Dip……$6
*Serve with your own crackers or toasts (gf,veg)*

Fig and Prosciutto Tart ……$15
*Puff Pastry, Roasted Sweet Potato, Ricotta and Sage*

Cauliflower Vichyssoise *(gf)*……$14
*Chilled Soup Garnished with Smoked Trout and Chives*

## MAIN COURSES

***(Each Serves 2 people)***

Petite Filet Chasseur *(gf)*……$48
*Sautéed Beef Medallions, Celery Root and Potato Gratin, Tomato, Mushroom and Herb Sauce (df on request)*

Lemon Lavender Roasted Chicken *(gf)*……$38
*Lemon Lavender Jus, Potato Pancake, Honey Roasted Carrots (df on request)*

Crusted Bronzino with Seven Herb Pesto *(df)* ……$54
*European Sea Bass, Romanesco Zucchini, Roasted Potatoes (gf on request)*

## VEGETABLE SIDES

***(Serves 2, or 1 as a Vegetarian Main Course)***

Garden Beans Salad "Niçoise" *(gf,veg)*……$12
*Black Olives, Capers, Lemon Dijon Vinaigrette*

Roasted Tomato and Summer Squash Provençal…….$12
*Stuffed and Topped with Pecorino Romano and Herbs*

## DESSERT

***(Serves 2 people)***

Chilled Citrus Souffle (gf)……$10
*Grand Marnier Sauce, Fresh Blueberries*