



Orders taken Sunday-Wednesday

for Thursday/Friday 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!**

Pick-Up Locations & Times

Leonardsville

Thursday 1:00 - 1:30 pm

Friday 9:30 - 10:00 am

The Horned Dorset Inn,
2000 route 8 (front door)

Hamilton

Thursday 3:30 - 3:45 pm

Parking lot of Price Chopper

New Hartford

Thursday 4:45 - 5:15 pm

Parking Lot of "At Home"
4645 Commercial Drive
(front right corner)

Cooperstown

Friday 11:00-11:15 am

Cooperstown Distillery
11 Railroad Ave

Cazenovia

Friday 2:15-2:30 pm

Parking Area, End of Lake

Syracuse-Dewitt Area

Friday 3:00 - 3:30 pm

St David's Episcopal Church
14 Jamar Drive, Fayetteville.
off Maple Drive

*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)*

MENU for Dec 30 & 31

Happy New Year!

APPETIZERS

(Each Serves 2 people)

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

Lobster and Corn Chowder (gf) (1 pint).....\$14
Classic Creamy Chowder with Fresh Maine Lobster

Warm Duck Confit Salad (gf,df).....\$18
*Oyster Mushrooms, Celery Root, Served over Frisse Salad
with an Herb Dijon Vinaigrette*

MAIN COURSES

(Each Serves 2 people)

Filet Mignon Au Porto (gf).....\$62
*Seared Beef Tenderloin, Fondant Potatoes, Haricot Verts,
Port Wine Jus, Foie Gras Butter (df on request)*

Black Truffle Chicken (gf).....\$42
*Roasted Semi Boneless Chicken with Mushroom Potato
Hash, Braised Belgian Endive, Black Truffle Madeira
Sauce (df on request)*

Seared King Salmon, (gf).....\$52
*King Salmon (NZ) with Spinach, Savoyarde Potatoes,
Asparagus, Creamy Champagne Dill Sauce*

VEGETABLE SIDES

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

Garnished Polenta (gf,veg).....\$14
*Broccoli Rabe, Fennel, Roasted Tomatoes, Artichoke,
Pecorino Romano*

Tian Provençal (gf,df,veg).....\$12
Thinly Sliced Zucchini and Summer Squash, Tomato, Basil

DESSERT

(Serves 2 people)

Chocolate Bombe.....\$9
*Rich Chocolate Cake Filled with Chocolate Mousse,
Cherry Berry Anglaise*