



**THE
HORNED DORSET
at home INN**

Orders taken Tuesday-Thursday

for 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!**

Pick-Up Locations & Times

Leonardsville

Friday: by request

Saturday 10:00 - 10:30 am

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

New Hartford

Saturday 10:30 - 11:00 am

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

Syracuse-Dewitt Area

Saturday 12:30 - 1:00 pm

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

Cazenovia

Saturday 1:45 - 2:00 pm

Parking Area, End of Lake

Hamilton

Saturday 2:45 - 3:00 pm

Parking lot of Price Chopper

Cooperstown

Saturday 11:15 - 11:30 am

Cooperstown Distillery
11 Railroad Ave

*Food is fully cooked
delivered chilled
with simple reheating
instructions, will keep
refrigerated 3-5 days*

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

MENU for Saturday, Dec. 24

APPETIZERS

(Each Serves 2 people)

The Original Horned Dorset Hot Cheese Dip.....\$6

Serve with your own crackers or toasts (gf,v)

Smoked Sweet Corn Bisque (1 pint)\$12

Sweet Corn Puree, Chorizo, Queso Blanco Garnish

(gf; veg w/o sausage)

Sautéed Crab Cakes (gf,df).....\$19

Served with Remoulade Sauce and Lemon

MAIN COURSES

(Each Serves 2 people)

Roasted Rack of Lamb, Porcini Hazelnut Crust.....\$59

*Potato Puree, Red Wine Thyme Sauce (gf/df without crust,
on request)*

Slow Roasted Duck a l'Orange (df,gf).....\$62

*Spice Roasted Duckling, Gingered Sweet Potato, Classic
Orange Sauce, Cranberry Apple Relish*

Bouillabaisse (gf,df).....\$59

*Shrimp, Cod, Snapper, Mussels, Clams and Baby Octopus
in a Rich Saffron Fennel Shellfish Broth, with Garlic Aioli*

VEGETABLE SIDES

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

Roasted Acorn Squash (gf,veg).....\$12

Baked with Cream, Honey, Almonds and Fall Spices

Winter Roasted Fall Vegetables (gf,df,veg).....\$14

*Carrots, Celery Root, Beets, Brussels Sprouts and
Asparagus with Lemon and Rosemary*

DESSERT

(Serves 2 people) gf alternative on request

Buche de Noel.....\$9

*Citrus Scented Yule Log, Dark Chocolate Butter Cream,
Cocoa Cream Filling, Eggnog Anglaise*

Pick-Up Locations & Times



**THE
HORNED DORSET
at home INN**

Leonardsville

Friday: by request

Saturday 10:00 - 10:30 am

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

New Hartford

Saturday 10:30 - 11:00 am

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

Syracuse-Dewitt Area

Saturday 12:30 - 1:00 pm

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

Cazenovia

Saturday 1:45 - 2:00 pm

Parking Area, End of Lake

Hamilton

Saturday 2:45 - 3:00 pm

Parking lot of Price Chopper

Cooperstown

Saturday 11:15 - 11:30 am

Cooperstown Distillery
11 Railroad Ave

*Food is fully cooked
delivered chilled
with simple reheating
instructions, will keep
refrigerated 3-5 days*

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

Orders taken Tuesday-Thursday

for 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 Saturday, Dec. 31

APPETIZERS

(Each Serves 2 people)

The Original Horned Dorset Hot Cheese Dip.....\$6

Serve with your own crackers or toasts (gf,v)

Lobster and Corn Chowder (gf) (1 pint).....\$16

Classic Creamy Chowder with Fresh Maine Lobster

Gnocchi with Duck Confit\$16

*Sauteed with Pancetta, Mushrooms, Sage and Parmesan
Cheese.*

MAIN COURSES

(Each Serves 2 people)

Filet Mignon "Au Porto" (gf).....\$66

*Seared Beef Tenderloin, Potato Gratin, Haricot Verts,
Port Wine Jus, Foie Gras Butter (df on request)*

Black Truffle Chicken (gf).....\$44

*Roasted Semi Boneless Chicken with Mushroom Potato
Hash, Glazed Carrots, Black Truffle Madeira Sauce (df on
request)*

Pan Seared Faroe Island Salmon (gf;df on request).....\$52

*Savoyard Potatoes, Spinach, Asparagus, Champagne,
Horseradish and Dill Sauce*

VEGETABLE SIDES

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

Green Vegetable Gratin (veg).....\$12

*With Garden Greens, Leeks, Brussels Sprouts, Feta Cheese
and Bread Crumbs*

Mediterranean Roasted Vegetables (gf,df,veg).....\$14

Broccoli Rabe, Zucchini, Artichoke, Olives and Salsa Verde

DESSERT

(Serves 2 people)

Chocolate Bombe (gf).....\$9

*Rich Chocolate Cake Filled with Chocolate Mousse,
Served with Berry Coulis*