

Cafe Matisse - Chef's Menu

Four Courses (3 Savory / 1 Dessert) - \$125 Per Person++

Savory First Course

Burrata Cheese & Long Stem Pan-Fried Artichoke Wrapped with Speck Ham

Toasted Flatbread Margherita Mozzarella, Confit Tomato, Julienne Basil, Lemon Garlic Aioli, Drizzle of Herbal Mayo, Black Olive Tapenade, Shredded Parmesan & Baby Micro Greens

-or-

Pan Seared Shrimp Wrapped in Fresh Basil & Speck Ham

Shrimp Potsticker, Pan Toasted Jumbo Lump Crab Meat, Sautéed Zucchini Ribbons Toasted with Parmesan Cheese, Roasted Red Pepper Vinaigrette, Basil Jus, Balsamic Pearls

-or-

White Sesame Seed Cubed Sushi Tuna

Scallion Pancake, Crushed Oven Dried Pineapple, Smoked Soy Vinaigrette, Drizzle of Chili Oil, Wasabi Jus, Topped with Red Onion & Pickled Ginger, Dusted with Crushed Wasabi Peas

Savory Second Course

Crispy Pan Seared Panko Crusted Crabcake & Chipotle Cheddar Glazed Shrimp

Cheesy Cheddar Corn Pudding, Guacamole, Spicy Corn Vinaigrette, Jalapeno Cheddar Popper, Topped with Julienne Green Onion

-or-

Pan Seared Scallop

Onion Soubise, Toasted Breaded Burrata Cheese Ravioli, Short Ribs, Dollop of Honeyed Nut Squash, Dollop of Date Ginger Onion Jam, Topped with Crispy Sweet Potato Julienne, Prosecco Date Vinaigrette

-or-

Pastrami Reuben

Toasted Duck Fat Swiss Cheese Biscuit, Thinly Sliced Pastrami, Smoked Duck Breast, Coleslaw, Hot Mustard Vinaigrette, Julienne Dill Pickle

Savory Third Course

Peppered Pan Seared Sirloin

BBQ Smoked Short Ribs, Creamed Spinach, Dollop of Ancho Chili Red Onion Jam, Dollop of Gorgonzola Mousse, Crispy Fried Onions, BBQ Demi-Glace

-or-

Crispy Garlicky Ricotta Cheese Meatballs (Bite-Size)

Risotto with Wilted Spinach, Parmesan-Reggiano Shards, Spicy Tomato Vinaigrette, Topped with Whipped Robiola Cheese

-or-

Fish Taco

Tempura Fired Halibut, Red Cabbage, Granny Smith Apple Slaw Cooked in Malt Vinegar, Guacamole, Dollop of Pico De Gallo, Sage Lime Crema, Topped with Baby Greens

Dessert Course

Vanilla Scented Cheesecake Topped with Vanilla Glazed Apples

Pecan Graham Cracker Crust, Cinnamon Maple Anglaise & Apple Syrup Jus, Topped with Whipped Cream & Maple Pecan Caramel

-or-

Vanilla Tart with Vanilla Custard Crème

Topped with Honeyed Pears, Strawberries & Candied Almonds

-or-

Brownie

Hazelnut Mascarpone Crème, White Chocolate Mousse, Caramelized Banana, Strawberry Marmalade, Whip Crème, White Chocolate Shards, Strawberry Vanilla Jus

BEVERAGES

Saratoga Springs Water Sparkling or Still \$8.

Coca Cola, Sprite, Ginger Ale, or Fresh Brewed Iced Tea \$4 Sparkling Apple Cider \$8

Coffee/Tea \$3 Espresso \$4.50 Cappuccino \$5.50 Hazelnut Latte \$9.00

Menu items may not be available and/or are subject to change depending upon market availability.

Customary 20% gratuity added to parties of 5 or more/25% parties of 10 or more

We are currently only accepting recent gift cards/No older paper certificates.

No menu substitutions. Please advise us of any food allergies