



Fall / Winter 2025  
Exec. Chef Keegan Marchand

EST. *The French Manor* 1990  
INN & SPA  
www.thefrenchmanor.com

### House-Made Bread Service

\$12

Trio of our Signature Honey Lavender Butter,  
Roasted Head of Garlic, and Duck Fat & Balsamic

### Appetizers

#### Beet Carpaccio \$17 Octopus Carpaccio \$25

Shaved Pickled Fennel and Shallot, Wine Poached  
Mustard Seeds, Orange Supreme, Chopped Pistachio,  
Crispy Parsnip, Fried Garlic Chips, Burrata Olive Oil

#### Lamb Lollipops \$25

Pistachio Pesto; Cranberry, Fig and Sage White  
Balsamic Reduction

#### Fig & Honey Goat Cheese Galette \$17

Caramelized Onion, Orange Zest, Toasted Almond

#### Crispy Braised Pork Belly \$23

Roasted Butternut Squash, Maple Bourbon Reduction

### Soups

#### French Onion \$17

Sautéed Blend of Hand Selected Onions, 18-Hour  
House Veal Stock, Toasted Baguette & Brûléed  
Gruyère.

#### Lobster Bisque \$18

Scented with Herbs and Sherry, Garnished with  
a Homemade Crème Fraîche & Truffle Oil

#### Half-Order Lobster Bisque \$12

#### Lobster Chowder \$32

Butter Poached Lobster Claw, Added to Your  
Bisque, Accompanied with Pearled Potatoes and  
Mirepoix

### Salad

#### French Manor House Salad \$16

Scarlet Bibb Lettuce, Pickled Shallot, Tomato,  
Cucumber; Choice of Creamy Orange & Vanilla  
Vinaigrette or Red Wine & Herb Vinaigrette

#### Maple Mascarpone & Orange Salad \$17

Scarlet Bibb, Orange Suprême, Pickled Beet,  
Orange and Vanilla Vinaigrette

(Salads may be Accompanied with any Protein on the Menu  
at Market Price)



### Small Plates

#### Duck Confit & Hanger Steak Rilette \$23

Crostini, Pickled Mustard Seeds, Squash Seeds

#### Escargots \$21

Sautéed in Herbs & Butter, Served in  
Traditional Shells

#### Poutine \$18

Melted Cheese Curds, Demi-Glace

#### Crêpe Du Jour \$MP

A Savory Mixture of Locally Sourced Ingredients,  
Rolled into a Fresh House-Made Crêpe



### Sides

#### Spaetzle \$12

#### Ratatouille Risotto \$12

#### Grilled Mixed Vegetables \$10

#### Dutchess Potato \$10

All Entrées can be Elevated (Market Price):  
Lobster 3-4 oz Tail (Oven Roasted, Grilled or Butter Poached)

## Grandes Plates

### Char-Broiled Hanger Steak \$65

Roasted Garlic and Herb Dutchess Potato,  
Red Wine & Rosemary Reduction

### Oven Roasted 16 oz Lamb Rack \$65

Herb Seasoned Spaghetti Squash, 24-Hour  
Demi-Glace, Cranberry Fig and Sage White  
Balsamic Reduction

### Bouillabaisse \$63

Shrimp, Lobster Claw, Crispy Octopus,  
Pearled Potatoes, Braised Fennel, Finished  
with a Saffron and Rosemary Broth

### Duck a l'Orange \* \$65

Pan Roasted Duck Breast, Crisp Confit Drumstick,  
Parmesan Fingerling Potatoes, Roasted Parsnips,  
Orange & Thyme Infused Roasted Duck  
Bordelaise

### Cast-Iron Roasted Chicken \$57

Frenched Half Chicken, Ratatouille Risotto,  
Truffled Tarragon and Black Pepper Cream

### 8-Hour Braised Pork Shank \* \$63

Sautéed Thyme and Nutmeg Spaetzle, Pork  
Belly Lardons; Finished with Rosemary Bordelaise

## Wine Flights

Ask your Server or Bartender  
about our Wine Flights to  
Enhance your Dining Experience

Full Flight \$42

Half Flight \$25



### Roasted & Herb Seasoned Spaghetti Squash \$45

Accompanied with Roasted Butternut  
Squash, with a Choice of the Following:  
Ratatouille Risotto, Dutchess Potato, Roasted  
Parsnips, Thyme & Nutmeg Spaetzle

## House-Made Desserts

### Chef's Confections & Elegant Treats

Ask your server about tonight's desserts.  
Priced Accordingly.

## Signature Manor Desserts

### Crème Brûlée

Honey & Lavender Served with Fresh Berries

### Vanilla & Toffee Bundt Cake

Toffee-Soaked Vanilla Bundt Cake with a  
Caramel Drizzle; Served with Ice Cream

### Café ou Thé \$3 Café Pressé \$7.50



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\* May be cooked to order. Consuming raw or  
undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.