THE

ROYAL

COUNTYLICIOUS | Dinner | 65

ANTIPASTI
Choose One

Pane Frattau | Lamb Sugo, Carta da Musica, Poached Egg

Beets | Stracciatella, Frisée, Pumpkin Seed

Sfoglia | Shallot, Anchovy, Puff Pastry, Balsamic

PRIMI
Choose One

Risotto | Squash, White Wine, Parmigiano

Spaghetti | Pomodoro, Basil, Olive Oil

SECONDI
Choose One

Manzo Brasato | Beef, Parsnip, Apple, Sunchokes

Pollo al Limone | Capers, Lemon, Olive Oil

Cavolfiore Fritto | Cauliflower, Herbs, Olive Oil

Trout | Maple, Seasonal Vegetables

CONTORNI
Choose One

Patatine Fritte | Fries, Herbs, Aioli

Roasted Carrots | Lardo, Lemon, Shallot

Seasonal Vegetables | Daily Selection

DOLCE
Choose One

Mele al Forno | Warm Apples, Oat Crumble, Vanilla Gelato

Babà al Miele | Ponzo Family Farm Honey, Hazelnut Milk Chocolate Praline, Mascarpone, Sponge Toffee

Sorbet | Daily Selection

LOCAL
Suppliers

Edwin County Farms, or 'E.C.F.', is The Royal's own certified organic farm located just minutes from the hotel. Rooted in regenerative practices, it supplies our kitchen and bakery with seasonal vegetables, meats, and grains grown and raised in step with the land.

The Royal Bakery | Edwin County Farms | Ponzo Family Farm | La Cultura Creasy's Apple Dabble Farm | Thompson Family Farm | Haanover View Farms