



CLASS OF 2019

SATURDAY DINNER

FIRST COURSE

Choice Of

Artisan Greens Salad

Port Wine Poached Pear, Maytag Bleu Cheese
Red Wine Vinaigrette *(v)(gf)*

Burrata

Heirloom Tomato, Micro Basil, Lemon Salt, Balsamic *(v)(gf)*

Crisp Pork Belly

Sweet Chili Glaze, Pickled Cabbage, Toasted Peanuts

SECOND COURSE

Choice Of

Bronzed New York Strip Steak

Baby Rainbow Fingerling Potatoes
Charred Asparagus, Thayer Hotel Butter *(gf)*

Lacquered Hudson Valley Duck Breast

Ginger Scented Jasmine Rice *(gf)*

Spinach and Sun-Dried Tomato Stuffed Chicken Breast

Whipped Yukon Gold Potatoes
Charred Asparagus, Forest Mushroom Ragout

Pan Seared Halibut Fillet

Edamame Succotash, New England Style Seafood Chowder

Quinoa Cakes

Wilted Spinach, Romesco *(v) *Contains Nuts**

THIRD COURSE

Choice Of

Crème Brulee

Vanilla Custard, Caramelized Sugar
Peanut Butter and Chocolate Explosion
Berry Coulis

\$70.00 per person

Dietary Restrictions?

Please speak to your server who can assist.



THE THAYER
Hotel
AT WEST POINT