



Wednesday February 14th JOIN US FOR VALENTINES DAY

At The CIDER HOUSE RESTAURANT By Settles Hill Banquets & Events

(518)-861-5000

6700 Dunnsville Road, Altamont NY 12009

FB: Orchard Creek Golf Club & Cider House Restaurant

A wonderful opportunity for couples to enjoy a prix fixe evening consisting of craft cuisine and delicious drinks.

Prix Fixe Dinner \$70 (cash) /\$72.10 (card) per person

Prix Fixe Dinner Includes one choice from each course for a total of \$70 (cash) or \$72.10 (card) per person plus sales tax.

Alcoholic Beverages are available for purchase.

Reservations are highly recommended to ensure your place.

Gratuity not included.

— FIRST COURSE —

Gf Thai Chili Calamari
Fried calamari garnished with sweet chili glaze.

Gf Shrimp Cocktail
Fresh shrimp served with house cocktail sauce.

Gf * B&B Crostini
Holland rusk, tomato bruschetta, and fresh burrata.

Arancini
Handmade risotto balls stuffed with italian meat assortment, carrots, and cheese blend. Served over a homemade tomato marinara.

— SECOND COURSE —

Gf Garden Tossed Salad

Gf Caesar Salad

Gf O.C. Waldorf Salad
Candied pecans, apples, currants, bleu cheese crumbles. Served with cranberry vinaigrette atop mixed greens.

Pumpkin Bisque
Sweet & hearty pumpkin bisque with notes of cinnamon and spices, folded together then finished with sweet cream and candied pecans.

* Gluten Free substitutions are available upon request



— THIRD COURSE —

GF * Surf & Turf

Beef tornadoes with shrimp scampi served over polenta cake and vegetable du jour.

Chicken Braciolette

Stuffed with prosciutto, provolone cheese, and seasoned bread crumbs. Served over rice pilaf and Utica greens.

Seafood Pot Pie ala Newburgh

Fresh rock lobster and baby shrimp tossed in a sherry infused Newburgh cream sauce. Served in a homestyle pot pie, an American classic.

GF * Mardi Gras Pasta

Chicken, Andouille Sausage, okra, onions, and squash served in a creole cream sauce over cavatappi pasta.

Vegetarian Eggplant Roulade

Breaded eggplant, cheese, roasted peppers, artichoke hearts, and mushrooms. Finished in a sherry pesto marinara.

— FOURTH COURSE —

GF Chocolate Cake

Spumoni Tartufo

Strawberry, Pistachio, and Chocolate ice cream covered in a frozen chocolate ganache.

Cannoli & Mousse Plate

Assorted cannoli and house made chocolate mousse.

Churro Platter

Fresh churros served with vanilla ice cream.

— VALENTINES DAY COCKTAILS —

Tipsy Cupid 12/12.36

Skye vanilla vodka, cherry juice, and ginger ale.

Love Potion Martini 12/12.36

Three Olives raspberry vodka, Chambord, cranberry juice.

Chocolatini 12/12.36

Skye vanilla vodka, Irish cream liqueur, and white chocolate liqueur.

Love Bug Cocktail . . . 12/12.36

Skye citrus vodka, triple sec, sprite, cranberry & orange juice.

Cranberry Orange . . . 12/12.36

Whiskey Sour

Seagram 7 V.O. Whisky, simple syrup, ginger beer, cranberry & orange juice.

Heart Crusher 12/12.36

Sailor Jerry spiced rum, cherry juice, ginger beer, and grenadine.

* Gluten Free substitutions are available upon request