



SPRING / SUMMER SEASONAL 4-COURSE TASTING MENU

The Rabbit Room is located
on the ground floor of
The Lower Mill in a historic,
art-inspired setting,

THE RABBIT ROOM
61 N. MAIN STREET
HONEOYE FALLS, NY 14472
TEL (585) 582-1830
FAX (585) 582-2922

www.thelowermill.com

We would be more than happy to help
you customize the perfect tasting menu
for your special occasion.

All Prices Listed Per Person

SUGGESTIONS... \$48 PP

1st COURSE

SOUPS

Chilled Spring Sweet Pea
Chilled Cucumber
Gazpacho
White Gazpacho

SALADS

Spinach, strawberry, onion, poppyseed dressing
Baby Arugula, pine nuts, fennel, cherry tomatoes,
roasted onion vinaigrette
Mixed Greens, dried cherries, goat cheese,
walnuts, balsamic vinaigrette
Grilled eggplant, arugula, white beans, Heirloom
tomatoes & pinenuts (Seasonal)

2nd COURSE

Crab Cake over Field Greens
Grilled Shrimp, white bean ragu, tomato &
basil pesto
Sauteed Gnocchi, roasted mushrooms, cherry
tomatoes & truffle oil
Four Cheese Ravioli with vegetable pan sauce
Lobster or Crab Ravioli with saffron cream sauce
Heirloom Caprese Salad
Roasted Beet & Goat Cheese Salad
Pork Belly

3rd COURSE

Bone in Pork Shank with Asian BBQ
Roasted Pork Tenderloin with braised fennel
Grilled Skirt Steak with caramelized shallot
NY Strip Steak with Boursin Cheese and
Demi Glace
Braised Beef (Available cuts include:
Short Ribs, Beef Shank, Beef Chuck)
Grilled Blue Marlin with pineapple salsa
Curried Honey Glazed Salmon

4th COURSE

Chef's Dessert Duo
Dessert customized to fit the event

To arrange an event or discuss catering CALL (585) 582-1830