



FALL/WINTER 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*

**Courses may be paired with wine
for an additional charge*

All Prices Listed Per Person

SUGGESTIONS... \$52 PP

1st COURSE

SOUPS

Butternut Squash Bisque
Smoked Tomato Bisque
Cream of Mushroom
Italian Wedding
Beef Barley
Loaded Baked Potato
Broccoli Cheddar

SALADS

Roasted Beet and Goat Cheese Salad
Autumn Salad - Mixed Greens, Dried Cranberries,
Sunflower Seeds, Crumbled Bleu Cheese,
and Cranberry Vinaigrette
Baby Arugula, Roasted Apples, Onions, Apple Cider
Vinaigrette, Toasted Almonds, Boursin Cheese
House Salad

2nd COURSE

Crab Cake over Field Greens
Goat Cheese Tarts with Honey and Mixed Greens
Grilled Shrimp or Scallops with Cannellini Beans,
Tomato & Basil Pesto
Mushroom Ravioli with Chicken Ragù
Pumpkin or Butternut Squash Ravioli with
Sage Cream Sauce & Browned Butter
Pork Belly
Gnocchi

3rd COURSE

Penne Gorgonzola or Mediterranean
Grilled Hanger Steak with Demi Glace
NY Strip Steak with Boursin Cheese and Demi Glace
Bone in Pork Shank with Asian BBQ
Braised Beef (Available cuts include:
Short Ribs, Beef Shank, Beef Chuck)
Grilled Swordfish with Lemon and Capers
Mandarin Glazed Salmon

4th COURSE

Chef's Dessert
Dessert customized to fit the event

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