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## SPRING / SUMMER SEASONAL 4-COURSE TASTING MENU

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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](http://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 wines  
for an additional charge*

## SUGGESTIONS... \$52 PP

### 1st COURSE

#### SOUPS

Chilled Spring Sweet Pea	Italian Wedding
Chilled Cucumber	Cream of Asparagus
Gazpacho	Cream of Mushroom
White Gazpacho	Broccoli Cheddar

#### 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 (Summer only)  
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  
Dessert customized to fit the event

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