20 South Front Street
Hudson NY

WILLIAM
FARMER & SONS
BOARDING | BARROOM
HUDSON · NY

wmfarmerandsons.com
518.828.1635

New Year's Eve Four-Course Pre-Fixe

$95

*Items w/ Supplemental Charge**

Settling In

SEE & BE BREAD SELECTION Nori Butter, Hickory-Smoked Salt

EAST COAST OYSTERS Half-Dozen on the Half-Shell, Traditional Accompaniments

GIAVERI ITALIAN OSETRA CAVIAR SERVICE w/ Silverqueen Corn Cakes*

CRUDITÉS OF CHICORY, LOCAL RADISHES & CONFIT POTATOES Grilled Artichoke Dip

RESERVE COUNTRY HAM & CHIPS Fourme D'ambert Fondue

Starter Plates

APPALACHIAN ONION SOUP w/ Winter Healing Powers

ENDIVE & CHESTNUT SALAD Clementine, Pecorino Oro, Sherry-Shallot Vinaigrette

CREAMY PORCINI RISOTTO Bloomsdale Spinach, Smoked Garlic, Robiola Bosina

BARBEQUED LOWCOUNTRY PRAWNS Creamy Polenta, Gremolata*

GRASS-FED BEEF TARTARE Gochujang, Pickled Daikon, Crispy Wontons

Main Plates

LOCH ETIVE OCEAN TROUT Kale & Cannellini Ragout, Surf Clam Pistou

SPAGHETTI SQUASH AL FORNO Brown Butter Agrodolce, Pine Syrup

WILD BOAR BOURGUIGNON Port Candied Onions, Whipped Potatoes

HUDSON VALLEY DUCK CONFIT Savoy Cabbage Soubise, Rainbow Carrots, Boniato Purée

30-DAY DRY-AGED STRIPLOIN Marble Potato Mosaic, Onion Marmalade, Winter Truffle, Sauce Foyot*

Sweet Plates

STICKY TOFFEE PUDDING Rum Raisin Ice Cream, Pistachio Brittle

DARK CHOCOLATE RUM CAKE Aged Rum, Crème Anglaise

CORSICAN CLEMENTINE SORBET Sumac Syrup



WE ARE UNABLE TO ACCOMODATE MODIFICATIONS OR REQUESTS FOR SUBSTITUTIONS TO MENU ITEMS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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Sparkling Cocktails

BUBBLES
$18

ELDER FASHION ROYALE
Gin, Elderflower Liquer, Prosecco,
Orange Bitters, Served up
w/ grapefruit twist.

DEAR PRUDENCE PUNCH
Vodka, Rosé Prosecco, Raspberry Syrup,
Lemon Juice, Grapefruit Juice,
Peychaud's Bitters. Served long w/
a lemon wheel and a rose petal.

House Cocktails

NEW YEAR'S EVE
$18

ROYAL TOAST
Vodka, Dry Vermouth, Cherry Liquer.
Stirred and served up w/ a lemon twist.

THE LONG SHOT
Reposado Tequila, Cointreau,
Angostura Bitters, Simple Syrup, Lemon Juice.
Served long w/ an orange wedge.

MIDNIGHT RAMBLER
Bourbon, Ancho Reyes, Mole Bitters,
Angostura Bitters, Demerara Syrup.
Built in the glass over a rock
w/ a grapefruit twist.

BLACKOUT
Gin, Lime Juice, Muddled Blackberry,
Simple Syrup. Shaken and served up
w/ a powdered blackberry.

Beverage Pairings

COURSE SELECTIONS
$65

WELCOME
Cocktail of Your Choosing
Choose any house cocktail

SETTLING IN
Cava
Penedès, Spain
Giró Ribot, Paul Cheneau Brut Reserve NV
•
Crémant d' Alsace
Alsace, France
Domaine Camille Braun Brut Rosé NV

STARTER COURSE
Sauvignon Blanc
Marlborough, New Zealand
Te Pa 2024
•
Cabernet Franc
Santa Cruz Mountains, CA
Lexington Gist Ranch Estate 2022

MAIN COURSE
Falanghina
Campania, Italy
San Salvatore - Capranera 2025
•
Proprietary Blend
Napa, CA
Cain Cuvée NV18

SWEET COURSE
Tawny Port
Douro Valley, Portugal
Kopke NV
•
Amontillado Sherry
Jerez de la Frontera, Spain
Lustau, Los Arcos

