



THE INN AT
ERLOWEST

INSPIRED CUISINE

Originally built in 1898 by Mr. Edward Morse Shepard, it was part of “Millionaires Row” in the Adirondack Park on Lake George in upstate New York. Mr. Shepard, a prominent attorney and politician from Brooklyn was also an author, humanitarian, and vestryman devoted to Saint James Church. The name “Erlowest” was inspired by the hometown of Mr. Shepard's parents called Westerlo. The Grand Dining room at Erlowest regularly entertained many influential people such as George Foster Peabody, and Spencer and Katrina Trask. Never having married, when Shepard passed on July 20, 1911, he left his beloved Erlowest to his sister, Agnes Hewitt.

During World War I, Agnes invited convalescing officers to enjoy much needed rest and relaxation at her Erlowest home. In 1922, the mansion was leased as a summer home to Nathan Miller, then Governor of New York. Shepard's niece, Lucy Hewitt, married Russell Cornell Leffingwell, a corporate lawyer and international banker. He also became Assistant Secretary of



the Treasury and Board Chairman of J.P. Morgan & Company.

The Leffingwell's lived at Erlowest until the 1960's, when Mr. Charles “Charlie” Wood bought Erlowest. A local entrepreneur who founded such business ventures as Storytown and Ghostown, now known as the Six Flags–Great Escape. Mr. Wood was co-founder, with actor Paul Newman, of

Double H Hole in the Woods, a camp that provides specialized programs and year-round support for children and their families dealing with life-threatening illnesses. Mr. Wood sold the Erlowest / Sun Castle to the present owners who have renovated it into a magnificent Inn.

Starters

Braised Heritage Breed Pork Belly **\$13**

Cinnamon Brioche, Truffle Celeriac Puree, Roasted Grapes, Butter Braised Turnips

Chef's Suggested Pairing: Common Roots Last Light IPA

Seared Diver Scallops **\$14**

Roasted Cipollini Onion, Seared Beech Mushrooms, Fried Brussel Leaves

Chef's Suggested Pairing: Warwick Valley Harvest Moon

Potato Bisque **\$11**

Cave Aged Cheddar Tuile, Roasted Shiitakes, Charred Ramps, Balsamic & Herb Pesto

Chef's Suggested Pairing: Standing Stone Riesling

Thai Grilled Jumbo Prawns **\$14**

Piquillo Pepper Puree, Oven Roasted Tomato, Citrus Segments, Shaved Radish

Chef's Suggested Pairing: Pellegrino Zebo Moscato

Spring Mix Salad **\$11**

Fried Goat Cheese, Roasted Nuts, Shaved Radish, Citrus Vinaigrette

Chef's Suggested Pairing: Kendall Jackson Pinot Gris



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Chef's Select Entrees

Grilled Strip Steak **\$30**

Okinawa Sweet Potato Puree, Chorizo Risotto, Asparagus

Chef's Suggested Pairing: Josh Vineyards Cabernet

Grilled Rack of Lamb **\$29**

Smoked Tomato and Bacon Chutney, Fregula, Mushroom & Garlic Lamb Jus

Chefs Suggested Pairing: The Calling Cabernet

Seared Scottish Salmon **\$28**

Bacon and White Bean Ragout, Parsnip Puree, Brussel Sprouts

Chef's Suggested Pairing: Beckmen Vineyards Sauvignon Blanc

Berkshire Pork Tenderloin **\$28**

Bacon and Cheddar Croquette, Charred Artichoke, Pork and Leek Cream Reduction

Chef's Suggested Pairing: Chloe Pinot Noir

Seafood Risotto **\$27**

Prawns, Scallops, Mussels, Piquillo Butter, Fresh Take Farms Arugula

Chef's Suggested Pairing: Stelle Chardonnay

Seared Sea Bass **\$30**

Creamy White Polenta, Warm Tomato Gazpacho, Garlic Grilled Ramps

Chef's Suggested Pairing: Taltarni Shiraz

Executive Chef Adam Padilla takes great pride in all of the products that are used to create our inspired cuisine. Some of the local farms that recontribute to our menu selections include:

Old Chatham Shepherding Company

Maplebrook Farms

Fresh Take Farms

Whitefield Family Farm

Nettle Meadows Farm

Hidden Hollow Farm

Thomas Dairy Farm

Kilpatrick Farm

Royalton Farms

R&G Farm

Executive Chef Adam Padilla

Tax and Gratuity Not Included

A 20% service charge will be applied to parties of six or more

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. These items may be cooked to guest's specification. Before placing your order, please inform your server of any food allergies.