

# HUDSON VALLEY RESTAURANT WEEK

November 1 thru November 14 2021

## LUNCH

**\$25.95**

(Available Monday thru Friday)

## Appetizers

### Choice of

Wild Mushroom Soup  
Mesclun Salad with walnuts, cranberries and Honey Mustard Vinaigrette  
French Country Meatballs with creamy Polenta  
Sautéed Mushrooms Provençal Bruschetta  
Onion Tart, Truffle Oil, Bacon (+\$2)  
Grilled Asparagus, Fried Egg, Shaves Parmesan Cheese, Truffle Oil  
Salmon tartare with Avocado, Cucumbers and lemon Vinaigrette

## Entree

### Choice of

Provençal Palette ,Quinoa,Mushrooms,Beets,Lentils,Ratatouille and Burrata  
Moules"Poulette" Steamed Mussels with fineHerbs, Pommes Frites  
Organic Chicken Breast Milanese with white wine lemon sauce  
Linguini Provençal, Ratatouille, Basil, Olive Oil and Garlic  
Sliced Steak Sandwich on Baguette,Onions,Garlic,Pommes Frites  
John Dory Sautéed, Tomato, Basil, Garlic, Eggplant Caviar  
Beef Bourguignonne, Orange, Carrots, Mushrooms, French Beans, Mashed Potato  
Broiled Salmon with ratatouille and flageolet bean(+\$2)  
Slowly Braised Pork Shank Provençal, vegetable Risotto

## Dessert

### Choice of

Lemon Tart  
Serge's Banana Cake, chocolate, vanilla and almonds  
Chocolate Mousse Tart

## Wine Suggestions

Le Chapelle du Bastion,Picpoul de Pinet,Fr 2020 \$42(white)  
Domaine des Ronze, Beaujolais Villages, Fr 2019 \$45 (Red)

"If you have food allergy, please speak to the owner, manager, chef or your server

No substitutions please, Menu subject to change based on availability.

Menu not available to go

# HUDSON VALLEY RESTAURANT WEEK

November 1 thru November 14 2021

## Dinner

**\$35.95**

(Not Available for Saturday Dinner)

## **Appetizers**

### **Choice of**

Wild Mushroom Soup

Mesclun Salad, Walnuts, Cranberries, Honey Mustard Vinaigrette

French Country Meatballs over Creamy Polenta

Roasted Beet Salad , Arugula, Walnuts Goat cheese Honey Vinaigrette

Jumbo Lump Crab Cake, Chardonnay Beurre Blanc, Corn, French Bean & Mushroom Salad(+5\$)

Salmon Tartare with Avocado, Cucumbers and lemon Vinaigrette

Sautéed Mushroom Provençal Bruschetta

Grilled Garlic Sausage served with braised lentils and leeks

Escargots in garlic butter (+\$4)

## **Entree**

### **Choice of**

Sauteed Shrimp Sambal with Broccoli Rabe and Farro (+\$3)

Moules "Poulette" Steamed Mussels with fine herbs,Pommes Frites

Leg of Lamb brochette with roasted garlic and thyme sauce (+\$4)

Slowly Braised Pork Shank with Vegetable Risotto

Calf's Liver sauteed, smothered onions, mashed potato and balsamic reduction

Organic Chicken Breast Milanese with white wine lemon sauce

Provençal Palette of Quinoa,Mushrooms,Beets,Lentils,Ratatouille and Burrata

John Dory Sautéed, Tomato, Basil, Garlic, Eggplant Caviar

Beef Bourguignonne, Orange, Carrots, Mushrooms, French Beans, Mashed Potato

Sautéed Salmon with ratatouille and flageolet beans

Hanger Steak au poivre served with Pommes Frites(+5\$)

## **Dessert**

### **Choice of**

Lemon Tart

Serge's Banana Cake, Chocolate, Vanilla and Almonds

Chocolate Mousse tart

## **Wine Suggestions**

Le Chapelle du Bastion, Picpoul de Pinet Fr 2020 \$42 (White)

Domaine des Ronze, Beaujolias Villages, Fr 2019 \$45 (Red )

"If you have food allergy, please speak to the owner, manager, chef or your server"No substitutions please, Menu subject to change based on availability.

Menu not available to go