



November 01-14 2021 Hudson Valley Restaurant Week

3 Courses

Lunch \$25.95 Beverages, Tax and Gratuity not included

Course 1

- **Soup of the day** –
 - **Norwich Meadows Farms Butternut Squash Salad** – roasted squash, fried goat cheese, baby field greens, pepitas, maple dressing
 - **Pork Belly** – citrus salad, chipotle fig glaze, cashews
 - **Tequila Baked Clams** - little neck clams, panko chorizo crumbs, guajillo tequila sauce
 - **Salmon Tartare** – salmon sashimi style, wontons, sesame seed, wakame, avocado mouse
 - **Crispy Brussel Sprouts** - parmesan cheese, crispy rice, thai chilli sauce
-

Course 2

- **Au Poivre Burger** - 8oz angus burger, gruyere cheese, red wine braised onions, au poivre aioli
- **Guava Chicken** – pan seared smiths farms chicken medallions, rice, broccoli, guava gastrique
- **Pappardelle D' Manzo** – homemade pappardelle, short rib, ricotta, demi sauce, crispy mushrooms
- **Veggie Bowl** – roasted root veggies, rice, tofu, red pepper sauce
- **Branzino Filet** - branzino filet ala plancha, roasted root veggies, sweet potato mash, coconut sauce
- **Pork Spätzle** - crispy pork, spätzle, roasted brussel sprouts, mushroom cream sauce

Dinner \$35.95 Beverages, Tax and Gratuity not included

Course 1

- **Soup of the day** –
 - **Norwich Meadows Farms Butternut Squash Salad** – roasted squash, fried goat cheese, baby field greens, pepitas, maple dressing
 - **Pork Belly** – citrus salad, chipotle fig glaze, cashews
 - **Tequila Baked Clams** - little neck clams, panko chorizo crumbs, guajillo tequila sauce
 - **Salmon Tartare** – salmon sashimi style, wontons, sesame seed, wakame, avocado mouse
 - **Crispy Brussel Sprouts** - parmesan cheese, crispy rice, thai chilli sauce
-

Course 2

- **Guava Chicken** – pan seared smiths farms chicken medallions, rice, broccoli, guava gastrique
- **Pappardelle D' Manzo** – homemade pappardelle, short rib, ricotta, demi sauce, crispy mushrooms
- **Veggie Bowl** – roasted root veggies, rice, tofu, red pepper sauce
- **Branzino Filet** - branzino filet ala plancha, roasted root veggies, sweet potato mash, coconut sauce
- **Pork Spätzle** - crispy pork, spätzle, roasted brussel sprouts, mushroom cream sauce
- **Hanger Steak** – garlic mash potato, roasted green beans, Barolo wine sauce

• Desserts for Lunch and Dinner: Course 3

- **Fried Cheesecake** – homemade crispy vanilla cheesecake, pell family farms strawberry rhubarb compote
- **Chocolate Caramel Tower** - chocolate brownie caramel mousse
- **Apple Tart** – conklin orchards mcintosh apples, walnut, cinnamon butter, vanilla ice cream

*Please discuss any food allergies you may have with Server, Manager or Chef.
Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of airborne illness.*