

Hudson Valley Restaurant Week-Spring 2019

Lunch

Appetizers

Israeli Cous Cous, Red Quinoa Salad

Roasted corn and tomato, scallion, mint, parsley, sliced almond, Red wine Vinaigrette

Chopped Caesar Salad

Chopped Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing

Ale-Steamed Mussels

Local Brew, Shallot, Garlic, Mussels, Grilled Focaccia

Chicken Wings

Buffalo or Jerk Wings, Blue Cheese, Celery Sticks

Entrees;

Turkey Wrap

Tomato Red Pepper Jam, Arugula, Bacon, Avocado, Flour Tortilla, Caesar Salad

Black Bean Quinoa Burger

Cranberry Aioli, Lettuce, tomato, Caesar Salad

Pesto Linguine

Cherry tomato, Sautéed Shrimp, garlic lemon gremolata

Deserts

Opera Cake

Pistachio, Strawberry Cake

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Dinner

Appetizers:

Israeli Cous Cous, Red Quinoa Salad

Roasted corn and tomato, scallion, mint, parsley, sliced almond, Red wine Vinaigrette

Chopped Caesar Salad

Chopped Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing

Seared Octopus

Confit Tomato, Garlic, Capers, Celery, Fennel, White Wine Reduction, Grilled Focaccia

Ale-Steamed Mussels

Local Brew, Shallot, Garlic, Mussels, Grilled Focaccia

Entrees:

Roasted Airline Chicken Breast

Roasted Seasonal Vegetables, Roasted Potato, White Balsamic Chicken Jus

Pesto Linguine

Cherry tomato, Sautéed Shrimp, garlic lemon gremolata

Grilled New England Swordfish

Eggplant Caponata, Meyer lemon Basil Vinaigrette

Grilled New York Strip Steak

Asparagus, Smashed Potato, Béarnaise

Deserts:

Opera Cake

Pistachio, Strawberry Cake

Ice Cream Sampler