



## **2021 Hudson Valley Restaurant Week - Lunch**

### **Appetizers**

**Salad of Field Lettuces with Golden Beets**  
*Mustard Vinaigrette & Local Goat Cheese*

**Wild Mushroom Ravioli**  
*Brotherhood Port Glaze*

**Shrimp Tempura**  
*Yuzu & Spicy Mayo*

**King Salmon Tartar with Ginger & Chives**  
*Avocado & Gaufrette Potato*

**Butternut Squash Bisque**  
*Toasted Pumpkin Seeds*

**Scallion Risotto with Parmigiano Cookie**  
*Black Truffle*

### **Entrees**

**Pan Roasted Chatham Cod**  
*Zucchini Ribbons & Yukon Potato Puree  
Beurre Blanc & Honjemiji Mushrooms*

**Roast Loin of Heritage Pork**  
*Rosemary New Potatoes & Haricot Vert with Sauce Normande*

**Pacchiri Pasta "Genovese" with Shrimp**  
*Toasted Pine Nuts & Shaved Parmigiano*

**Miso Glazed King Salmon**  
*Ragout of Orzo & Broccoli Rabe  
Del Cabo Tomatoes & Mushroom Jus*

**Hudson Valley Raised Chicken**  
*Aux Poivre Sauce & Green Onion Spaetzle*

### **Dessert**

**Profiterole**  
*Vanilla Bean Ice Cream & Dark Chocolate Sauce*

**Organic Carrot Layer Cake**  
*Mascarpone Frosting & Crème Anglaise*

**Belgian Chocolate Dome**  
*Soft Caramel Center & Crème Anglaise*

**"Classic" Crème Caramel**  
*Fresh Fruits*

**\$25.95 per person**



**2021 Hudson Valley Restaurant Week - Dinner**

**Appetizers**

***Salad of Field Lettuces with Golden Beets***

*Mustard Vinaigrette & Local Goat Cheese*

***Wild Mushroom Ravioli***

*Brotherhood Port Glaze*

***Shrimp Tempura***

*Yuzu & Spicy Mayo*

***Big Eye Tuna Tartar with Ginger & Chives***

*Avocado & Gaufrette Potato*

***Butternut Squash Bisque***

*Toasted Pumpkin Seeds*

***Scallion Risotto with Parmigiano Cookie***

*Black Truffle*

**Entrees**

***Pan Roasted Chatham Cod***

*Zucchini Ribbons & Yukon Potato Puree Beurre Blanc & Honjemiji Mushrooms*

***Roast Rack of Heritage Pork***

*Rosemary New Potatoes & Haricot Vert with Sauce Normande*

***Pacchiri Pasta "Genovese" with Shrimp***

*Toasted Pine Nuts & Shaved Parmigiano*

***Miso Glazed King Salmon***

*Ragout of Orzo & Broccoli Rabe Del Cabo Tomatoes & Mushroom Jus*

***Braised Short Ribs of Beef***

*Truffle Potato Puree & Brussels Sprouts*

***Hudson Valley Raised Chicken***

*Aux Poivre Sauce & Green Onion Spaetzle*

**Dessert**

***Profiterole***

*Vanilla Bean Ice Cream & Dark Chocolate Sauce*

***Organic Carrot Layer Cake***

*Mascarpone Frosting & Crème Anglaise*

***Belgian Chocolate Dome***

*Soft Caramel Center & Crème Anglaise*

***"Classic" Crème Caramel***

*Fresh Fruits*

**\$35.95 per person**

**Hudson Valley "Spirited" Cocktails & Wines from Hudson Valley Vineyards & Wineries**

**Hudson Valley Sangria**

*Red Wine or White, Vodka, Citrus, Crown Maple Syrup, HV Apples*

**\$12**

**Riesling 2019**

*Whitecliff Vineyard, New York*

**\$12**

**Cabernet Franc 2017**

*Whitecliff Vineyard, New York*

**\$13**