

Hudson Valley Restaurant Week 2019

Appetizers

Butternut Squash & Finger Lakes Riesling Soup w/ garlic croutons

Raclette "Valaisanne" (GF)

Baked swiss mountain cheese, roast potatoes & cornichon relish

Hot Marie Stella Great South Bay Oysters "Remick" (GF)

topped w/ spicy Russian dressing & melted gruyere cheese

Warm Lobster, Seafood & Vegetable Terrine w/ basil & sun dried tomato vinaigrette

Entrees

Pan Seared Venison Medallions "Porcini"

Lingonberry cognac sauce, porcini mushrooms, red cabbage, caramelized brussel sprouts & spaetzle

Mixed Grill "Fondue"

Beef & Pork Tenderloin, Coconut Shrimp, Roast Chicken Breast served w/ five dipping sauces

Broiled Faroe Island Salmon w/ mango-avocado salsa (GF)

Forbidden black rice & wilted spinach

Saffron Risotto (GF)

w/ asparagus, shrimp, local Edgwick Farm goat cheese, white truffle oil

Dessert

Warm Apple Fritters "Sauce Anglaise"

Coupe Danemark

Warm Chocolate Chip Pecan Pie

3-Course Menu \$32.95

Offered Tuesday-Friday evening