

HUDSON VALLEY RESTAURANT WEEK

THREE COURSE PRIX FIXE MENU

FIRST COURSE

Carrot Ginger Soup
toasted coconut, kaffir lime

Spring Salad
local apples, blood orange, grissini, champagne
vinaigrette

Oxtail Croquettes
spicy bourbon mustard, sea salt

SECOND COURSE

Housemade Tagliatelle Pasta
grilled artichoke, tomato, olives, basil, aceto balsamico

Stewed Beef Mélange
turnip, heirloom carrot, roasted onion, whipped potato

Atlantic Cod
cornbread crust, chorizo, roasted potato, spinach

THIRD COURSE

Chocolate Brownie Torte
crispy feuilletine, chocolate mousse, salted caramel
marshmallow

Roasted Pear
almond financier, citrus anglaise

Coconut Panna Cotta
passion fruit curd, coconut crumble