

# **Bistro Z Hudson Valley Restaurant Week**

**March 2020**

**Dinner**

**Appetizers**

Carrot & Ginger Bisque

Spicy Honey Drizzle, Candied Pepitas

Shaved Brussels Sprouts, Fava Beans, Arugula, Radicchio, Pecorino Romano &  
Lemon Vinaigrette

Potato Gnocchi, Sweet Peas & Asparagus

**Entrees**

Vegan Polenta Steak

Jalapeno Cream, Spaghetti Squash, Roasted Cauliflower

Wasabi Pea Crusted Tuna

Soba Noodle Cake, Ponzu Glaze

Grilled Hangar Steak

Chive Mashed Potatoes, Braised Greens, Forrest Mushroom Cognac Sauce

Sustainably Harvested Salmon Filet

Heirloom Tomato, Breakfast Radishes & Fennel

Murray's Farm Chicken Breast

Smashed Fingerling Yams, Haricot Vert, Dark Chicken Jus

**Desserts**

Chocolate Coconut Mousse Cannolo

DoubleTree Cookie Caramel Apple Cobbler

Bananas Foster Cheesecake

## **Lunch**

### **Appetizers**

Onion Soup Gratinee

Gruyere Cheese, Herbed Crouton

Baby Mixed Greens

Heirloom Cherry Tomatoes, Shaved Fennel, Fresh Herbs, Citrus Vinaigrette

Calamari Fritti

Spicy Marinara Sauce

### **Entrees**

Seasonal Cobb Salad

Romaine, Mesclun, Pulled Chicken, Sliced Eggs, Crisp Pork Belly, Gorgonzola Cheese, Heirloom Tomatoes

Pulled Chicken Sandwich

Chimichurri Aioli, Monterrey Jack Cheese, Baby Spinach & Cured Tomatoes

Shaved Prime Rib Sandwich

Gorgonzola Shallot Spread, Watercress, Cured Tomatoes

Vegan Polenta Steak

Jalapeno Cream, Spaghetti Squash, Roasted Cauliflower

Potato Gnocchi, Sweet Peas & Asparagus

### **Desserts**

Chocolate Coconut Mousse Cannolo

DoubleTree Cookie Caramel Apple Cobbler

Bananas Foster Cheesecake