

Hudson Valley Restaurant Week 2020

Appetizers

Black Bean Soup w/ Jumbo Lump Crabmeat (GF)

Raclette "Valaisanne" (GF)

Baked swiss mountain cheese, roast potatoes & cornichon relish

Hot French Kiss Oysters "Rockefeller" (GF)

w/ wilted baby organic spinach & sauce Hollandaise

Tender Asparagus "Milanaise"

topped w/ melted gruyere cheese, brown butter, basil, sun dried tomatoes, garlic, local Edgwick Farm goat cheese and herbs

Entrees

Braised Pork Osso-Bucco "Milanaise"

w/ root vegetables, Millbrook Cabernet-Franc and veal stock

Mixed Grill "Fondue"

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

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

w/ Forbidden black rice

Saffron Risotto (GF)

w/ asparagus, shrimp, gruyere cheese, white truffle oil

Dessert

Warm Apple & Banana Fritters w/ "Sauce Anglaise"

Moose Track Ice Cream "Danemark"

Almond Baileys Swiss Chocolate Mouse w/ fresh raspberries

3-Course Menu \$32.95

Offered Tuesday-Friday evening