

2019 Hudson Valley Restaurant Week

LUNCH MENU

▪ *First Course* ▪

Whipped Ricotta Dip

Scallions/ Truffle Oil/ Homemade Bread

Cauliflower Fritter

Prosciutto di Parma/ Lemon Aioli

Homemade Meatballs

Crushed Tomato/ Warm Ricotta/ Basil

Chopped Salad

Apples/ Ricotta Salata/ Walnuts/ Cranberries

Farro & Quinoa

Avocado/ Cucumber/ Scallions/ Cherry Tomatoes

Copper Soup

Seasonally Inspired/ Homemade Bread

▪ *Second Course* ▪

Gorgonzola Flat

Roasted Figs/ Prosciutto di Parma/ Saba

Frittata

Parmigiano/ Mixed Veggies/ Mixed Greens

Chicken Pot Pie

Seasonal Vegetables/ Pastry Top

Ricotta Gnocchi

Crushed Tomatoes/ Arugula/ Mozzarella

Short Rib Sandwich

Butternut Squash/ Crispy Onions/ French Fries

Mac -n- Cheese

NY & Vermont Cheddar/ Rustic Breadcrumbs

▪ *Dessert* ▪

Nutella Panna Cotta

Butterscotch Baby

S'Mores

3-Course Lunch - \$22.95
(Beverage, tax and tip not included)

DINNER MENU

▪ *First Course* ▪

Spaghetti Squash

Butternut Squash/ Pistachio/ Sage

Farro & Quinoa

Avocado/ Cucumber/ Scallions/ Cherry Tomatoes

Eggplant "Meatballs"

Tomato/ Local Vegetables/ Arugula

Seasonal Chopped Salad

Apples/ Ricotta Salata/ Walnuts/ Cranberries

Buratta

Oven Dried Tomato/ Prosciutto/ Toast

▪ *Second Course* ▪

Pappardelle

Braised Pork Shoulder/ Sofrito/ Tomato

Gnocchi

Crushed Tomatoes/ Baby Arugula/ Parmigiano/
Mozzarella

Faroe Island Salmon

Farro/ Radishes/ Green Onions/ Kale

Flat Iron Steak

Roasted Cherry Tomato/ Potatoes

Copper Short Rib

Soft Polenta/ Seasonal Veggies

▪ *Dessert* ▪

Nutella Panna Cotta

Butterscotch Baby

S'Mores

3-Course Dinner - \$32.95
(Beverage, tax and tip not included)