



Hudson Valley Restaurant Week

DINNER

35.95

Appetizer

Hot Pretzels

Served with honey mustard and truffle, scallion ricotta dip

Bowl Seasonal Soup

Mixed Greens Salad, Citrus Vinaigrette

Entrée

Mussels with Bacon Lardons

White wine, fennel, aioli crostini

Goat Cheese Stuffed Chicken Breast

Goat cheese and herbs, roasted marinated endive, truffle roasted mushrooms, squash & spinach puree, chicken mustard & mushroom jus

Steak Frites

Flatiron steak with house cut fries

Faroe Island Salmon

Seared and oven roasted, served with risotto and seasonal vegetables

Dessert

Almond Financier

Crème Brulee (dine in only)

Apple & Pear Galette



Hudson Valley Restaurant Week

LUNCH 25.95

Appetizer

Seasonal Soup Bowl

Ask your server for the day's choices

Fried Brussels Sprouts

Tossed in chili-persimmon glaze and served with garlic aioli

Mixed Greens Salad

Citrus Vinaigrette, apples, cucumber, carrots

Entrée

Pickled Fried Chicken Sandwich

Boneless, skinless thigh on brioche bun, housemade slaw, fries

Rustic Grilled Cheese

Buffalo mozzarella, roasted tomatoes, aged balsamic on house made focaccia, fries

Mushroom Pho

Wild mushroom broth with marinated tofu, ginger, scallions, carrots

Dessert

Almond Financier

Crème Brulee (dine in only)

Apple & Pear Galette