



March 21st to April 3rd 2022 Hudson Valley Restaurant Week

3 Courses

Lunch \$29.95 Beverages, Tax and Gratuity not included

Course 1

- **Soup of the day** –
 - **Beet Tower** – Roasted beets, apple, almonds, fried goat cheese, balsamic dressing
 - **Pork Belly** – Citrus salad, chipotle fig glaze, cashews
 - **Tequila Baked Clams** - Little neck clams, panko chorizo crumbs, guajillo tequila sauce
 - **Salmon Tartare** – Spicy salmon, wonton shells, asian slaw, sesame seed, wakame avocado mousse
 - **Bacalao Fritters** – Atlantic cod and potato fried balls topped with saffron aioli
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Course 2

- **Au Poivre Burger** - 8oz angus burger, gruyere cheese, red wine braised onions, au poivre aioli
- **Guava Chicken** – pan seared smiths farms chicken medallions, rice, broccoli, guava gastrique
- **Linguini Shrimp** – Rock shrimp, asparagus, fresh tomato, basil, white wine
- **Eggplant Parmesan** – Crispy eggplant, ricotta cheese, mozzarella, zucchini noodles
- **Filet of Sole** – Breaded, topped with arugula salad, red onion, tomato, lemon vinaigrette, parmesan cheese
- **Pork Lo Mein** - Marinated pork, stir fry veggies w soy lo mein noodles

Dinner \$39.95 Beverages, Tax and Gratuity not included

Course 1

- **Soup of the day** –
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- **Pork Lo Mein** - Marinated pork, stir fry veggies w soy lo mein noodles
- **Hanger Steak** – Garlic mash potato, roasted green beans, Barolo wine sauce

• **Desserts for Lunch and Dinner:** **Course 3**

- **Vanilla Cheesecake** – Berry compote with fresh whipped cream
- **Chocolate Brownie** - Caramel mousse dulce de leche & mint syrup
- **Italian Jelly** – Coconut lemongrass panna cotta, candied kumquats

*Please discuss any food allergies you may have with Server, Manager or Chef.
Substitutions are not suggested on special menus by the Chef and may require additional costs
18% gratuity added to every check, 20% for groups of 5+.*