



November 9-22 2020 Hudson Valley Restaurant Week

3 Courses

Lunch \$25.95 Beverages, Tax and Gratuity not included

Course 1

- **Soup of the Day**—*Ask Your Server Please*
 - **Stracciatella Salad** – grilled peach, stracciatella cheese, baby field greens, balsamic glaze
 - **Summit Farms Artichoke Spinach Dip** – charred pita
 - **Cilantro Mussels** -PEI mussels, mixed peppers, cilantro broth (spicy)
 - **Salmon Tartar** – salmon sashimi style, crispy rice, sesame seed, wakame, avocado mouse
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Course 2

- **Waffle Sandwich** - crispy tempura chicken thigh, coleslaw, chipotle maple syrup in waffle
- **Fallsburg Organic Airline Chicken** – pan seared, sweet potato mash, tri color carrots, chicken jus
- **Ravioli D'Manzo** – homemade short rib & ricotta ravioli, brown sauce, crispy mushrooms
- **Veggie Bowl** – local vegetables, quinoa, mushrooms, red pepper sauce
- **Stuffed Salmon** – salmon roll with spinach, sun dried tomato, quinoa, herb sauce

Dinner \$35.95

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Course 2

- **Fallsburg Organic Airline Chicken** – pan seared, sweet potato mash, tri color carrots, chicken jus
- **Ravioli D'manzo** – short rib ricotta ravioli, brown sauce, crispy mushrooms
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- **Stuffed Salmon** – salmon roll with spinach, sun dried tomato, quinoa, herb sauce
- **Hanger steak** – mash potato, broccoli, black truffle sauce

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

- **Rhubarb Crumble** – rhubarb, cookie crumble, raspberry sorbet
- **Coconut lemongrass panna cotta**- kumquats
- **Cheesecake** – maple cream

*Please discuss any food allergies you may have with Server, Manager or Chef.
Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of airborne illness.
20% gratuity may be added to groups of 5 or more, 18% for smaller groups*