

# La Crémaillère



## Hudson Valley Restaurant Week Spring 2019 Menu

March 11 – March 24, 2019

### Dîner

Potage du Jour

or

Escargots with Angel Hair Pasta, Pine Nuts and Garlic

or

Beet Salad with Honey Goat Cheese, Mâche, Red Oak Lettuce, Baby Arugula,  
Walnut Vinaigrette



Seafood Vol au Vent, Baby Shrimp, Bay Scallops, Southern Crayfish, Puff Pastry,  
Lobster Sauce

or

Roasted Chicken, Hand-Cut Egg Noodles, Morel Mushrooms, White Truffle Sauce

or

Arugula Raviolis, “Gruyère” Sauvignon Blanc Sauce



Molten Chocolate Cake

or

Panaché of Ice Cream

or

Crème Brûlée

or

Soufflé Maison (Chocolate or Grand Marnier or Coffee - suppl. \$10.00)

\$32.95

If You Have a Food Allergy, Please Speak To The Chef, Manager or Your Server.  
Please Refrain From Using Cell Phones In The Dining Rooms.