



North Plank Road Tavern

Week 1, March 12- 17, 2019

Three Courses, \$32.95

Appetizers, choice of:

Marinated & Grilled Mediterranean Octopus

Over Kalamata Olive Tapenade w/ a Dollop of Horseradish Mashed Potatoes & Herbs

Creamy Cauliflower & Fennel Soup

w/ Roasted Chorizo Crumble & Parmesan Flakes

Beet Root Carpaccio

Red & Yellow Marinated Beet Roots, Lemon Ricotta, Radish, Pea Sprouts-Peas, Pistachios, Gooseberries, & Pomegranate-Gooseberry Vinaigrette

Entrées, choice of:

Petit Filet Mignon

Seared in Duck Fat w/ Truffled Macadamia Crust over Creamy Polenta, Sweet Black Garlic, Chanterelle, Asparagus Conserva aside a Port Ponzio Jelly Sauce

Pan Seared Faroe Island Salmon

over Cauliflower Purée w/ Edamame & Caramelized Butternut Squash, finished w/ a Bitter-Sweet Vinegar-Vermouth Emulsion, Micro Basil & Aged Parmesan Cracker

Smoked Confit of Campanelli Farms Chicken

aside Parmesan-Fine Herb Gnocchi w/ Chili Flakes, Broccoli Rabe w/ Madeira-Black Walnut Glaze & Port Mustard Seeds

Parmesan-Fine Herb Gnocchi

w/Chili Flakes, Broccoli Rabe w/ Madeira-Black Walnut Glaze & Port Mustard Seeds

Desserts, choice of:

Triple Chocolate Mousse Cake

Strawberry Cheesecake

Brandy Chocolate Strawberry Tart w/Macarons

Wine Special for Restaurant Week:

Whitecliff Vineyards, 2017 Unoaked Chardonnay, Hudson River Region \$9.00 / glass

This wine, from Whitecliff Vineyards in Gardiner, NY, is fermented in steel, creating a dry, buttery soft wine that spotlights the fruit and leaves out the oak. This Chardonnay pairs well with poultry, pork and pasta. Enjoy!

*** We thank you for not asking to make substitutions. ***

*** For this promotional menu, full participation of the table is required. ***



North Plank Road Tavern

Week 2, March 19 – 24, 2019

Three Courses, \$32.95

Appetizers, choice of:

Smoked Duck & Brandied Chicken Liver Pate

w/ Truffle Flakes, Balsamic Red Onions, Mache, Cornichons, Mustard Seed, Black Grapes & Radish

Creamy Cauliflower & Fennel Soup

w/ Roasted Chorizo Crumble & Parmesan Flakes

Salad Montrachet

w/ Crispy Prosciutto, Local Apples, Heirloom Cherry Tomatoes, Fetta, Pickled Red Onion, Radish w/a Miso Carrot, Ginger & Mustard Seed Vinaigrette aside Belgium Endive & Sour Dough Crumbles

Entrées, choice of:

Seared Peppercorn Encrusted Ahi Tuna

Rolled in Black Squid Ink over Polenta w/ Mascarpone, Crispy Lotus Root, aside White Balsamic Yolk Aioli, Crunchy Nori Flakes and Broccoli Rabe

Seared & Braised Pork Belly

Soft Poached English Quail Egg aside Mirin Chili, Garlic, Bok Choy, Mustard Caviar, Sweet Potato Purée & Chilled Pear Confit

Smoked Confit of Campanelli Farms Chicken

aside Parmesan-Fine Herb Gnocchi w/ Chili Flakes, Broccoli Rabe w/ Madeira-Black Walnut Glaze & Port Mustard Seeds

Parmesan-Fine Herb Gnocchi

w/ Chili Flakes, Broccoli Rabe w/ Madeira-Black Walnut Glaze & Port Mustard Seeds

Desserts, choice of:

Triple Chocolate Mousse Cake

Strawberry Cheesecake

Brandy Chocolate Strawberry Tart w/Macarons

Wine Special for Restaurant Week:

Whitecliff Vineyards, 2017 Unoaked Chardonnay, Hudson River Region \$9.00 / glass

This wine, from Whitecliff Vineyards in Gardiner, NY, is fermented in steel, creating a dry, buttery soft wine that spotlights the fruit and leaves out the oak. This Chardonnay pairs well with poultry, pork and pasta. Enjoy!

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