



HV Restaurant Week : March 2020 – DINNER

March 20, 21, 22, 25, 26, 27, 28 and 29

APPS:

**Hudson Valley Sweet Corn and Seafood Chowder
Smoked Jalapeno, Raisin River Bacon**

**Braised Duck Confit Tacos
Blue Corn Tortilla, Carrot Ginger Slaw, Orange Sriracha Aioli**

**Crispy Panko Crusted Buratta
Hepworth Farm Tomato Jam**

**Hudson Valley Beet Salad
Arugula, Smoked Bleu Cheese, Candied Walnuts
Vegan upon Request*

ENTRÉE:

**Bone-In Pork Chop Milanese or Parmigiano
Milanese – Breaded Pork Chop with Cherry Tomato and Arugula Salad
Or
Parmigiano – Classic San Marzano Tomato Sauce and Mozzarella Cheese**

**Chicken Roulade
Herb Stuffed Coleman's all-Natural Chicken Breast, White Bean Succotash, Pan Jus**

**Penne il Broccole
Broccoli Pesto, Sweet Peppadew, Black Garlic, Goshen Cabot Butter, Pecorino
Vegan upon Request*

**Guinness Braised Sirloin
Shepard's Pie Style, Root Veg and Yukon Gold Mash**

DESSERT:

**Spiced Parsnip Cake
Caramel Sauce, Whipped Cream**

Irish Cream Bread Pudding

\$32.95 + Tax

(parties over 8 subject to 20% Service Charge)

84 Brotherhood Plaza Drive, Washingtonville, NY

845.614.5867

Reservations: restaurant1839.com / info@restaurant1839.com