

## **Restaurant X and Bully Boy Bar**

### **2019 Fall Hudson Valley Restaurant Week**

#### **Appetizers**

**Salad of Field Lettuces with Roasted Beets**  
*Cider Vinaigrette & Local Goat Cheese*

**Wild Mushroom Ravioli**  
*Brotherhood Port Glaze*

**Calamari & Rock Shrimp Tempura**  
*Yuzu & Spicy Mayo*

**King Salmon Tartar with Ginger & Chives**  
*Avocado & Gaufrette Potato*

**Butternut Squash Bisque**  
Toasted Pumpkin Seeds

**Scallion Risotto with Parmigiano Cookie**  
*Black Truffle*

#### **Entrees**

**Pan Roasted Chatham Cod**  
*Zucchini Ribbons & Yukon Potato Puree*  
*Beurre Blanc & Honjemiji Mushrooms*

**Roast Rack of Heritage Pork**  
*Rosemary New Potatoes & Haricot Vert with Sauce Normande*

**House Made Tagliatelle Pasta**  
*Jumbo Shrimp with Champagne Cream & Fresh Tarragon*

**Miso Glazed King Salmon**  
*Ragout of Orzo & Broccoli Rabe*  
*Del Cabo Tomatoes & Mushroom Jus*

**Braised Short Ribs of Beef**  
*Creamy Mascarpone Polenta & Roasted Cauliflower*

**Hudson Valley Raised Chicken**  
*Vegetable Couscous & Port Glaze*

#### **Dessert**

**Profiterole**  
*Vanilla Bean Ice Cream & Dark Chocolate Sauce*

**Organic Carrot Layer Cake**  
*Mascarpone Frosting & Crème Anglaise*

**Belgian Chocolate Timbale**  
Chocolate Ganache & Caramel Center

**Strawberry Short Cake**  
*Fresh Whip Cream & Strawberries*

**“Classic” Crème Brulee**