

## HUDSON VALLEY RESTAURANT WEEK DINNER MENU

\$35.95 Per Person | Tax & Gratuity Additional

Available November 9 - 22 | Monday - Friday

### BOTTLE SPECIAL

**Chardonnay** | Chateau-Fuisse | Tête de Cuvée | 2018 | *Pouilly-Fuisse Burgundy, France* | 65

Brimming with ripe yellow plums, apricot and nectarine, candied lemon and honeysuckle; a warming creamy oak consistency on a lovely long finish cut through with bright dazzling acidity.

### APPETIZERS

#### Candied Bacon & Sweet Potato Croquettes

Roasted Chestnut & Honey Purée

#### Roasted Sweet Potatoes

Toasted Walnuts, Black Pepper Yogurt, Baby Kale, Rosemary – Lemon Vinaigrette

#### Autumn Salad

Young Greens, Dried Cranberries, Toasted Walnuts, Toasted Pepitas, Goat Cheese, Maple Vinaigrette

#### Harvest Squash Bisque

Pickled Local Apple, Herb Oil

#### Maple Bourbon Spiced Brussels Sprouts

Flash Fried, Roasted Apple Crème Fraiche

#### Prosciutto de Parma Flatbread

Honey Ricotta, Roasted Apples, Toasted Almonds, Lemon Zest, Arugula

### Suggested Pairings

**Chardonnay** || Lucinda & Millie | 2015 | *Mendocino County, California* | 11

**Montepulciano** || Quattro Mani | 2016 | *Abruzzo, Italy* | 10

### ENTRÉES

#### Autumn Orecchiette

Crispy Pancetta, Roasted Butternut Squash, Kale, Pumpkin Oil, Pecorino Romano, Fresh Herbs  
*Suggested Pairing Stags Leap | Chardonnay | Napa, California* || 17

#### Oyster Mushroom Risotto

Fresh Herbs, Pecorino Romano, Parsley Oil  
*Suggested Pairing Gavi | Piccolo Ernesto | Gavi, Italy* || 10

#### Burgundy Braised Beef Short Rib

Garlic Mashed Potatoes, Roasted Squash, Burgundy & Rosemary Jus  
*Suggested Pairing Barrel Aged Manhattan* | 16

#### Cider Braised Chicken Thighs

Caramelized Onions, Roasted Potatoes, Brussels Sprouts, Carrots, Rosemary  
*Suggested Pairing Cranberry Bog | Cocktail* || 12

#### Stuffed Delicata Squash

Rosemary Black Quinoa, Grilled Apple, Maple Crème Fraiche  
*Suggested Pairing Tree Tapper Hard Cider* || 8

#### Market Fish

Coconut Rice, Roasted Delicata Squash, Shaved Fennel Salad  
*Suggested Pairing Esprit Gassier | Rosé | Provence, France* || 12

Reserve Wine by the glass pairings available upon request

### DESSERTS

#### Caramel Macchiato Cheesecake

Espresso Infused Cheese Cake, Caramel Sauce, Maple Roasted Pecans  
*Suggested Pairing Espresso Martini* || 12

#### Pumpkin Spiced Cranberry Bread Pudding

Spiced Brioche Bread, Vanilla Ice Cream, Poached Cranberries, Toasted Walnuts, Butter Scotch Sauce  
*Suggested Pairing Hot Buttered Rum* || 12

#### Hudson Valley Apple Crisp

Granny Smith apples, Vanilla Chantilly Cream, Apple Chip  
*Suggested Pairing Hot Toddy* || 12

#### Janes's Ice Cream

Vanilla Bean, Killer Chocolate, Dulce de Leche, Strawberry  
*Suggested Pairing Vin Doux | Muscat | Samos, Greece* || 8

Port wine pairings available upon request

## HUDSON VALLEY RESTAURANT WEEK LUNCH MENU

\$25.95 Per Person | Tax & Gratuity Additional

Available November 9 - 22 | Monday - Friday

### BOTTLE SPECIAL

**Chardonnay** | Chateau-Fuisse | Tête de Cuvée | 2018 | *Pouilly-Fuisse Burgundy, France* | 65

Brimming with ripe yellow plums, apricot and nectarine, candied lemon and honeysuckle;  
a warming creamy oak consistency on a lovely long finish cut through with bright dazzling acidity.

### APPETIZERS

#### Roasted Sweet Potatoes

Toasted Walnuts, Black Pepper Yogurt, Baby Kale, Rosemary – Lemon Vinaigrette

#### Warm Brussels Sprout Salad

Chopped Bacon, Crumbled Gorgonzola, Apple, Black Pepper & Lemon Vinaigrette

#### Autumn Salad

Young Greens, Dried Cranberries, Toasted Walnuts, Toasted Pepitas, Goat Cheese, Maple Vinaigrette

#### Quince & Fennel Flatbread

Quince Marmalade, Candied Fennel, Arugula, Roasted Pecans

#### Harvest Squash Bisque

Pickled Local Apple, Herb Oil

### Suggested Pairings

**Chardonnay** || Lucinda & Millie | 2015 | *Mendocino County, California* | 11

**Montepulciano** || Quattro Mani | 2016 | *Abruzzo, Italy* | 10

### ENTRÉES

#### Market Fish Tacos

Flour Tortillas, Pineapple Salsa, Arugula, Cajun Aioli, French Fries

*Suggested Pairing Sauvignon Blanc | Cloudy Bay | 2017 | New Zealand* || 12

#### Grilled Chicken Panini

Fontina Cheese, Baby Kale, Candied Bacon, Bourbon Date Jam, French Fries

*Suggested Pairing Buli | Rosso di Toscana | Estate 44 | 2015 | Tuscany* || 12

#### Stuffed Delicata Squash

Rosemary Black Quinoa, Grilled Apple, Maple Crème Fraiche

*Suggested Pairing Tree Tapper Hard Cider* || 9

#### Pork & Sweet Potato Panini

Mashed Sweet Potato, Pulled Fall Spiced Pork, Candied Bacon, Fontina Cheese, French Fries

*Suggested Pairing Harvest Sangria* || 14

#### Sweet Potato Gnocchi

Sage Cream Sauce, Parsley Oil, Pecorino Romano

*Suggested Pairing Pumpkin Sidecar* || 14

#### Steak & Frites

Grilled 8oz NY Strip, Truffle & Parmesan Fries, Roasted Garlic Aioli

*Suggested Pairing Cabernet Sauvignon | Chateau St. Jean | 2016 | California* || 12

Reserve Wine by the glass pairings available upon request

### DESSERTS

#### Caramel Macchiato Cheesecake

Espresso Infused Cheese Cake, Caramel Sauce, Maple Roasted Pecans

*Suggested Pairing Espresso Martini* || 12

#### Pumpkin Spiced Cranberry Bread Pudding

Spiced Brioche Bread, Vanilla Ice Cream, Poached Cranberries, Toasted Walnuts, Butter Scotch Sauce

*Suggested Pairing Hot Buttered Rum* || 12

#### Hudson Valley Apple Crisp

Granny Smith apples, Vanilla Chantilly Cream, Apple Chip

*Suggested Pairing Hot Toddy* || 12

#### Janes's Ice Cream

Vanilla Bean, Killer Chocolate, Dulce de Leche, Strawberry

*Suggested Pairing Vin Doux | Muscat | Samos, Greece* || 8

Port wine pairings available upon request