

# tERRAPIN

Hudson Valley Restaurant Week

## Red Bistro Lunch Menu

November 4-17, 2019 (excluding Saturdays)

Available 11:30am - 4pm

\$19.95 2-course lunch | \$22.95 3-course lunch



Please note: lunch is only served in Red Bistro & lunch reservations are not accepted.

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### choice of appetizer

mesclun salad with balsamic vinaigrette (*v, vg, mwf*)

caesar salad with grilled garlic bread croutons, topped with anchovies (*mwf*)

tuscan kale, pine nut and asiago cheese salad (*v, mvg, mwf*)  
lemon vinaigrette

golden nugget squash soup with coconut milk and lemongrass (*v, mvg, mwf*)

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### choice of entrée

truffled fig, brie and roasted shallot quesadilla (*v*)  
topped with arugula

barbecued duck quesadilla with mango-avocado salsa

terrapien's original nachos (*v, mvg*)  
melted cheddar cheese, black bean sauce, pico de gallo, guacamole, sour cream and fresh jalapeños

tuna salad sandwich (*mwf*)  
house-made ahi tuna salad on multi-grain bread with lettuce and tomatoes and a mesclun side salad or fries

quarter pound hudson valley cattle company hamburger  
on brioche with bacon, cheddar cheese, lettuce, tomatoes and mayonnaise  
served with a mesclun side salad or fries

vegetarian green wrap (*v, vg, wf*)  
avocado, grilled corn, pico de gallo, chickpeas and cilantro wrapped in a large collard green leaf

farmer's market crepes (*v, mvg*)  
sauteed fresh hudson valley veggies in buckwheat crepes with a raclette cheese mornay sauce

baked macaroni and cheese (*v*)  
creamy cheddar cheese and elbow pasta with a crunchy topping

chicken and rice (*wf*)  
grilled chicken with brown rice and sauteed kale with a garlic, parsley and lemon gremolata

grilled chicken with meyer lemon beurre blanc (*wf*)  
mashed potatoes and spinach

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### dessert du jour

# terrapiN

Hudson Valley Restaurant Week

## Dinner Menu

November 4-17, 2019 (excluding Saturdays)

\$27.95 2-course dinner | \$32.95 3-course dinner



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### choice of appetizer

mesclun salad with balsamic vinaigrette (*v, vg, mwf*)

caesar salad with grilled garlic bread croutons, topped with anchovies (*mwf*)

golden nugget squash soup with coconut milk and lemongrass (*v, mvg, mwf*)

tuscan kale, pine nut and asiago cheese salad (*v, mvg, mwf*)  
lemon vinaigrette

macadamia-nut tempura calamari

pineapple dipping sauce

truffled fig, brie and roasted shallot quesadilla (*v*)

topped with arugula

barbecued duck quesadilla with mango-avocado salsa

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### choice of entrée

uncle vinny's special rigatoni

sautéed strips of chicken breast with spinach in a tomato-sherry sauce

pumpkin ravioli with pecans, oven dried tomatoes and brown butter-sherry sauce (*v*)

local venison bolognese over pappardelle pasta with roasted brussels sprouts

red wine, tomatoes and carrots with a touch of cream

wild mushroom strudel with porcini cream sauce (*v*)

wild mushrooms with spinach, garlic and fontina cheese

pumpkin seed crusted salmon with tomatillo sauce (*wf*)

roasted cauliflower, delicata squash and sautéed spinach

asiago cheese crusted chicken breasts with a whole grain mustard sauce

garlic mashed potatoes and maple-glazed brussels sprouts

guinness braised lamb shank topped with garlic chips

sweet and sour red cabbage and mashed potatoes

maple brined pork chop with calvados apple demi-glace (*mwf*)

topped with maple-bacon almonds and served with sweet potato gratin and sautéed spinach

grilled hanger steak with house-cut shoestring fries (*wf*)

terrapiN's own horseradish steak sauce and sautéed spinach

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### dessert du jour