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Hudson Valley Restaurant Week

Red Bistro Lunch Menu

November 9-22, 2020 (excluding Saturdays)

Available 11:30am - 4pm

\$22.95 2-course lunch | \$25.95 3-course lunch



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*)

morel and wild mushroom bisque (*v*)

garlic, sweet onions, cream and vegetable stock with plenty of mushrooms

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

dessert du jour

terrapin

Hudson Valley Restaurant Week **Dinner Menu**
November 9 - 22, 2020 (excluding Saturdays)
\$30.95 2-course dinner | \$35.95 3-course dinner



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*)

morel and wild mushroom bisque (*v*)

garlic, sweet onions, cream and vegetable stock with plenty of mushrooms

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

macadamia-nut tempura calamari

pineapple dipping sauce

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

barbecued duck quesadilla with mango-avocado salsa

choice of entrée

uncle vinny's special rigatoni (*mwf*)

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

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

grilled marinated beets with roasted oyster mushrooms and cauliflower (*v, vg, wf*)

topped with crispy onions, tarragon oil and a balsamic reduction, served with roasted fingerling potatoes

salmon with roasted garlic, oven-dried tomatoes & shiitake mushroom cream sauce (*wf*)

roasted fingerling potatoes and spinach

oven roasted half chicken with meyer lemon beurre blanc (*wf*)

garlic mashed potatoes and sauteed spinach

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*)

terrapien's own horseradish steak sauce and sautéed spinach

dessert du jour