



X2O Xaviars on the Hudson
Hudson Valley Restaurant Week 2020 Dinner Menu

Appetizers

Mousseline of Chicken Livers
Vegetable Pickle, Grain Mustard & Sliced Baguette

Warm Flan of Foraged Mushrooms
Beurre Blanc & Snipped Chives

Ulster County Field Greens & Goat Cheese
Apple with Mustard Vinaigrette

Green Onion & Black Truffle Risotto
Parmigiano Cookie & Shaved Cheese

Butternut Squash Bisque
Slovenian Pumpkin Seed Oil

Spicy Tuna Tartar
Salad of Litchi & Avocado with Togarachi

Entrees

Locally Raised Chicken Roasted with Fresh Herbs
Yukon Gold Puree & Wild Mushroom Sauce
Medley of Vegetables

Hudson Valley Foie Gras & Beef Cheek Ravioli
Crushed Amoretti & Truffled Port Glaze

Pasture Raised & Roasted Heritage Pork Rack
Butter Scotch Glaze & Apple Fritter
Sugar Snap Peas & Creamy Polenta

Pan Roasted Chatham Cod
Brown Butter Spinach
Cauliflower with Lime & Noug Cham

Honey and Sake Glazed King Salmon
Braised Green Lentils & Julienne Snow Peas

Beer Braised Short Ribs of Beef
White Cheddar & Corn Grits with Brussels Sprout
Brotherhood Port Glaze

Desserts

“Classic” Crème Caramel
Fresh Fruit

Red Velvet Cake
Mascarpone Frosting & Crème Anglaise

Belgian Chocolate Espresso Tart
Short Bread Crust & Pistachio Foam

Deconstructed Apple and Cranberry Cobbler
Brown Butter Panna Cotta & Whipped Cream

Almond Pound Cake
Blueberry Compote & Candied Almonds