



HUDSON VALLEY RESTAURANT WEEK

PRICE FIXED THREE COURSE DINNER

Nov 4 – 17, 2019

110 MAIN STREET * TAPPAN * NY * 10983 * 845.359.5476

Restaurant week Price Fixed Dinner Menu \$22.95 per person

Available **Saturday thru Friday**, 11:30pm – 3pm

LUNCH

APPETIZERS

FALL HARVEST SALAD

Pear, Gorgonzola, beets, walnuts, crisped prosciutto with a mulled apple cider vinaigrette

FALL POTAGE: "A HUDSON VALLEY SOUP"

Hubbard squash, rutabaga, sweet potato, celery root, carrot, parsnip,
maple and onion with a crisped sage garnish

BUTTERNUT SQUASH RAVIOLI

Homemade and finished with a maple-bacon beurre blanc

ENTREES

TAGLIETELLI BOLOGNAISE

Homemade taglietelli pasta tossed with certified Angus, nature veal,
and pork and whipped truffled ricotta

CRUSTED SCOTTISH SALMON

A horseradish, smoked salmon and mustard crusted wild filet of salmon, finished with a Pommery
mustard gastrique and fire-roasted baby Brussel sprouts

LAYERS OF FALL LASAGNA

A vegetarian and gluten free "pasta-free" lasagna of zucchini, sweet potato, hand-foraged
mushrooms, eggplant, Yukon gold potato with parmesan, mozzarella, pecorino and ricotta

DESSERTS

STICKY TOFFEE PUDDING with Chantilly cream

FLOURLESS CHOCOLATE TORT vanilla English cream & raspberry coulis

LEMON-RICOTTA CHEESECAKE with blackberry-thyme compote

NEW YORK'S OLDEST TAVERN

ROBERT C. D. NORDEN

Tavernkeeper

76HOUSE.COM



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PRICE FIXED THREE COURSE DINNER

Nov 4 – 17, 2019

110 MAIN STREET * TAPPAN * NY * 10983 * 845.359.5476

Restaurant week Price Fixed Dinner Menu \$32.95 per person

Available **Sunday thru Friday**, 5pm – 9pm

DINNER

APPETIZERS

FALL HARVEST SALAD

Pear, Gorgonzola, beets, walnuts, crisped prosciutto with a mulled apple cider vinaigrette

FALL POTAGE: "A HUDSON VALLEY SOUP"

Hubbard squash, rutabagas, sweet potato, celery root, carrot, parsnip,
maple and onion with a crisped sage garnish

BUTTERNUT SQUASH RAVIOLI

Homemade and finished with a maple-bacon beurre blanc

ENTREES

HUDSON VALLEY STUFFED LOIN OF PORK

Filled with figs, apricots, apples, cornbread, fresh thyme and fennel sausage

With a Laird's Applejack American Calvados gastrique

AMISH CHICKEN CORDON BLEU

Finest free-range breast of chicken rolled with Gruyere and double-smoked ham,

Baked and finished with a sherry and cognac crème with foraged mushrooms

FALL SHRIMP RISOTTO

Creamy butternut risotto with savory spiced Jumbo American Gulf shrimp and pancetta

LAYERS OF FALL LASAGNA

A vegetarian and gluten free "pasta-free" lasagna of zucchini, sweet potato, hand-foraged mushrooms, eggplant, Yukon gold potato with parmesan, mozzarella, pecorino and ricotta

DESSERTS

STICKY TOFFEE PUDDING with Chantilly cream

FLOURLESS CHOCOLATE TORT vanilla English cream & raspberry coulis

LEMON-RICOTTA CHEESECAKE with blackberry-thyme compote

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