

# HUDSON VALLEY RESTAURANT WEEK

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\$22.95 Per Person

\$29.95 with Wine Pairing (WP)

## STARTER

### **GF V BUTTERNUT SQUASH & SAGE SOUP**

julienned green apple garnish

### **GF V CRANBERRY APPLE SALAD**

mixed greens, crumbled gorgonzola, candied pecans, dried cranberries, granny smith apple, honey-balsamic vinaigrette

### **GF V CHARRED SHISHITO PEPPERS**

chopped peanuts, scallions, sesame seeds, ginger-soy glaze

### **GF V FIERY ASIAN BRUSSEL SPROUTS**

crispy brussel sprouts, scallions, spicy sriracha-mayo

## ENTRÉE

### **GF PECAN CRUSTED SALMON**

cauliflower, brussel sprouts, sweet potato puree, Greek honey beurre blanc

\*WP-Les Perles Chardonnay, France

### **CHICKEN PAILLARD**

chicken medallions, artichokes, shallots, sundried tomato, roasted red potatoes, lemon-caper sauce

\*WP-Murphey Goode Pinot Noir

### **CAJUN SHRIMP PENNE**

zesty seasoned shrimp, penne, roasted tomato cream sauce, grated parmesan cheese

\*WP-Ruffino Chianti

## DESSERT

### **GF PISTACHIO GELATO**

chopped pistachio

### **PUMPKIN CHEESECAKE**

caramel sauce, chopped walnuts, dried cranberries

### **MAPLE PECAN ICE CREAM SANDWICH**

Maple Pecan cookies, vanilla ice cream, caramel sauce, whipped cream

GF=Gluten Free V=Vegetarian \*WP=Wine Pairing

# HUDSON VALLEY RESTAURANT WEEK



\$32.95 Per Person

\$39.95 with Wine Pairing (WP)

## STARTER

**GF V BUTTERNUT SQUASH & SAGE SOUP**

julienned green apple garnish

**GF V CRANBERRY APPLE SALAD**

mixed greens, crumbled gorgonzola, candied pecans, dried cranberries, granny smith apple, honey-balsamic vinaigrette

**GF V CHARRED SHISHITO PEPPERS**

chopped peanuts, scallions, sesame seeds, ginger-soy glaze

**GF TUNA JALAPENO SASHIMI**

sushi-grade tuna, potato crunch, shallot, arugula, ginger-soy glaze

**GF V FIERY ASIAN BRUSSEL SPROUTS**

crispy brussel sprouts, scallions, spicy sriracha-mayo

## ENTRÉE

**BRAISED PORK OSSO BUCO**

cauliflower, brussel sprouts, scallion potato puree, caper-mustard demi glaze

\*WP-Blackstone Merlot, California

**GF POMODORO RISOTTO**

mussels, bay scallops, shrimp, arborio rice, fra diavolo tomato broth, shaved parmesan

\*WP-La Playa Sauvignon Blanc, Chile

**GF PECAN CRUSTED SALMON**

cauliflower, brussel sprouts, sweet potato puree, Greek honey beurre blanc

\*WP-Les Perles Chardonnay, France

**CAJUN SHRIMP PENNE**

zesty seasoned shrimp, penne, roasted tomato cream sauce, grated parmesan cheese

\*WP-Ruffino Chianti

## DESSERT

**GF PISTACHIO GELATO**

chopped pistachio

**PUMPKIN CHEESECAKE**

caramel sauce, chopped walnuts, dried cranberries

**MAPLE PECAN ICE CREAM SANDWICH**

Maple Pecan cookies, vanilla ice cream, caramel sauce, whipped cream

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