

Hudson Valley Restaurant Week Menu

-Dinner \$ 32.95-

First Course

Gingered Butternut Pumpkin Soup w/ Fresh grated nutmeg Crema

Authentic Amsterdam Dutch Bitterballen w/ Dusseldorf mustard.

Homemade Potato Pancakes w/ fresh Cinnamon Applesauce.

Roasted Cauliflower Hummus w/ sunflower seeds & Pita

Second Course

Austrian Zwiebel Pot Roast

Angus tender Beef, braising sauce, Whip potato, Crispy onion, Red Cabbage

Pine Island Ale Roasted Berkshire Pork Shank

Ossabuco style w/ "Dutch Stamp Pot" (Mashed Carrot/Onion/Potato).

Black Dirt Bourbon Glazed Scottish Salmon

Soy Butter Bourbon glaze, Edamame beans Whipped Potato

Dutch style Smoked Sausage Platter (2)

"Dutch Stamp Pot" (Mashed Carrot/Onion/Potato), Crispy Bacon

Coas Coas Bowl of Toasted Fregola

Wild Mushroom, Leeks & Organic Spinach (Vegetarian/ Vegan, gluten free options)

Chicken Jager Schnitzel w/ Mushroom sauce, Home Fries, Red Cabbage.

Dessert

Austrian Apple Strudel w/ Schlag

Linzer Crumb cake w/ Sea salt caramel gelato

Famous Rice Pudding Parfait w/ Raspberry

Mom's Carrot cake w/ Caramel & Schlag

Hudson Valley Restaurant Week Menu

-Lunch \$22.95-

First Course

Gingered Butternut Pumpkin Soup w/ Fresh grated nutmeg Crema

Authentic Amsterdam Dutch Bitterballen w/ Dusseldorf mustard.

Homemade Potato Pancakes w/ fresh Cinnamon Applesauce.

Roasted Cauliflower Hummus w/ sunflower seeds & Pita

Second Course

November Pot Roast Sandwich

w/ brioche roll, sweet cabbage & fries.

Crispy Berkshire Pork Chop cutlet w Dijon Sauce

Breaded, Whipped Potato, Red Cabbage

Coas Coas Bowl of Toasted Fregola

Wild Mushroom, Leeks & Organic Spinach. (Vegetarian/ Vegan/ Gluten Free options)

Chicken Schnitzel Holstein

w/ Capers and fried Egg, Home Fries, Red Cabbage.

Dessert

Austrian Apple Strudel w Schlag

Famous Rice Pudding Parfait w/ Raspberry Sauce

Linzer Crumb cake w/ Sea salt caramel gelato

Mom's Carrot cake w/ Caramel & Schlag