

BORO6

WINE BAR

HUDSON VALLEY RESTAURANT WEEK

THREE COURSES

\$25.95 LUNCH \$35.95 DINNER

EXCLUSIVE OF TAX AND SERVICE

STARTERS

CHESTNUT AND CELERY ROOT BISQUE

CRISPY BACON LARDONS

OR

FALL ROMAN FARRO SALAD

SHAVED BRUSSELS SPROUTS, ARUGULA,
GREEN APPLE, RED ONION, PECORINO, MINT, TOASTED SEEDS

OR

CHEESE AND CHARCUTERIE

24MO. PROSCIUTTO DI PARMA,

18 MO. PARMIGIANO-REGGIANO, ST STEPHEN TRIPLE CRÈME,
MARCONA ALMONDS, GRAPES, TOASTED SULLIVAN ST. BAGUETTE

MAIN COURSE

CHARRED CAULIFLOWER PICCATA

LENTIL-QUINOA SALAD, TAHINI VINAIGRETTE

OR

KABOCHA SQUASH RISOTTO

PANCETTA, PUMPKIN SEEDS, RACLETTE

OR

LUNCH ONLY

PAN ROASTED ORGANIC SALMON

BITTER GREENS CAESAR, TOASTED PINE NUTS

OR

DINNER ONLY

ROASTED PORK LOMO

SLOW ROASTED PORK LOIN WITH OLIVE OIL,
CRUSHED POTATOES & MINT SALSA VERDE

DESSERT

BLOOD ORANGE-OLIVE OIL CAKE
WILDFLOWER HONEY & HAND WHIPPED CREAM

OR

CHOCOLATE-ESPRESSO PANNA COTTA

MARCONA ALMONDS, SEA SALT

HUDSON VALLEY WINE WEEK

SPARKLING WINE

GLERA & GARGANEGA, ARCHER ROOSE,
VENETO, ITALY DRAFT 8

WHITE

RIESLING, FORGE CELLARS, NY 2017 8

PINOT BLANC, TRIMBACH, ALSACE, FRANCE 2018 8

ALBANA DRAFT, TRE MONTI, "ORANGE WINE" CERTIFIED
ORGANIC, EMILIA ROMAGNA, ITALY 2019 8

CHARDONNAY, HOOK & LADDER

RUSSIAN RIVER, CA 2017 9

ROSÉ

GRENACHE-MUSCAT, MESSAGE IN A BOTTLE,
FRANCE 2018 8

RED

PINOT NOIR, BORO6 PRIVATE LABEL,
CENTRAL COAST, CA 2016 8

RIOJA, BAROJA, CRIANZA, SPAIN 2016 10

VACQUEYRAS, FONTIMPLE, RHONEA, FRANCE 2017 10

PRIMITIVO, SCHOLA SARMENTI, ITALY 2016 10

EXECUTIVE CHEF- PAUL DIBARI

EAT-DRINK-GATHER MORNING-NOON-NIGHT