

Eastchester Fish Gourmet
Fall 2020
Hudson Valley Restaurant Week Dinner Menu
Participating Sunday – Thursday

\$35.95 (not including tax, tip or beverages)

1st Course

Choice of

New England or Manhattan Clam Chowder or Potato Leek

6 Blue Point Oysters

Two Minute Calamari sautéed calamari, pine nuts, black currants & tomato pesto

Chopped Salad radicchio, Kalamata olives, corn, hearts of palm and scallions with creamy oregano dressing

2nd Course

Choice of

Simply Broiled Boston Scrod with baby carrots, haricot vert, leeks and thyme fumet essence

Pan Seared Skate Wing savoy cabbage, spinach, pancetta, capers, tomatoes, crispy shoestring potatoes with grenobloise sauce

Pan Roasted Moroccan Organic Salmon (flavorful, not spicy) cous cous, pistachios, golden raisins, mint and orange gastrique

Poke Bowl crispy sticky rice, crispy shallots, seaweed salad, fish roe, avocado, cucumber, sesame seeds, pickled ginger and a dollop of wasabi

Shrimp (cooked) Ahi Sushi Tuna (5.00 surcharge)

Pan Seared Chicken Breast French cut chicken, wild mushroom risotto au jus

Dessert

Choice of

Old Fashion Ice Cream Sundae with homemade whipped cream and chocolate sauce

Pumpkin Bread Pudding crème anglaise

Profiteroles with Kit Kat Bar ice cream and chocolate sauce

Substitutions Not Available for Restaurant Week Menu
Restaurant Week Menu Not Available To Go
Menu Subject to Change Based on Availability