

HUDSON VALLEY RESTAURANT WEEK

November 9 - November 22, 2020

LUNCH

\$25.95 Plus Tax

Appetizers

Wild Mushroom Soup
Grilled Garlic Sausage, Braised lentils, Mustard
Mesclun Salad with walnuts, cranberries and Honey Mustard Vinaigrette
French Country Meatballs with creamy Polenta
Root vegetable salad with shaved Parmigiano cheese and Sherry Vinaigrette
Sautéed Mushrooms Provençal Bruschetta
Asparagus with fried egg, Gruyère cheese and truffle oil
Salmon tartare with Avocado, Cucumbers and lemon Vinaigrette(+\$4)

Entree

Sauteed Shrimp Sambal with brocolli rabe and white beans
Moules "Poulette" Steamed Mussels with fine Herbs, Pommes Frites
Butternut Squash Ravioli with Butter Cream sauce and Sage
Organic Chicken Breast Milanese with white wine lemon sauce
Coq au vin, Chicken in Red Wine, Mushrooms, Onions, Bacon, Mashed Potatoes
John Dory Sautéed, Tomato, Basil, Garlic, Eggplant Caviar
Beef Bourguignonne, Orange, Carrots, Mushrooms, French Beans, Mashed Potatoes
Broiled Salmon with ratatouille and flageolet beans(+\$4)
Slowly Braised Pork Shank Provençal, Roasted Root vegetable Risotto

Dessert

Creme Caramel
Serge's Banana Cake, chocolate, vanilla and almonds
Chocolate Mousse tart

Wine Suggestions

Muscadet, Chateau de la Chesnaie, Fr 2017 \$42 (White)
Chateau de Bellevue, Morgon "Les Charmes"(Burgundy) Fr 2015 \$51 (Red)

"If you have food allergy, please speak to the owner, manager, chef or your server

No substitutions please, Menu subject to change based on availability.

Menu not available to go

HUDSON VALLEY RESTAURANT WEEK

November 9-- November 22 2020

Dinner

\$35.95 Plus Tax,

(Not Available for Saturday Dinner)

Appetizers

Wild Mushroom Soup

Grilled Garlic Sausage, Braised Lentils, Mustard

Mesclun Salad, Walnuts, Cranberries, Honey Mustard Vinaigrette

French Country Meatballs over Creamy Polenta

Root vegetable salad with shaved Parmigiano cheese, Sherry Vinaigrette

Jumbo Lump Crab Cake, Chardonnay Beurre Blanc, Corn, French Beans and Mushrooms Salad (+\$6)

Salmon Tartare with Avocado, Cucumbers and lemon Vinaigrette

Sautéed Mushroom Provençal Bruschetta

Asparagus with fried egg , Gruyère cheese and truffle oil

Escargots in garlic butter (+\$6)

Entree

Sauteed Shrimp Sambal with Broccoli Rabe and white beans

Moules "Poulette" Steamed Mussels with fine herbs, Pommes Frites

Leg of Lamb brochette with roasted garlic and thyme sauce (+\$5)

Slowly Braised Pork Shank with Root Vegetable Risotto

Calf's Liver sauteed, smothered onions, mashed potato and balsamic reduction

Organic Chicken Breast Milanese with white wine lemon sauce

Butternut Squash Ravioli with Butter Cream sauce and Sage

Coq au vin, Chicken in Red Wine, Mushrooms, Onions, Bacon, Mashed Potatoes

John Dory Sautéed, Tomato, Basil, Garlic, Eggplant Caviar

Beef Bourguignonne, Orange, Carrots, Mushrooms, French Beans, Mashed Potatoes

Sautéed Salmon with ratatouille and flageolet beans

Hanger Steak, Garlic, Rosemary and Thyme served with Pommes Frites(+\$8)

Dessert

Maple Cheese Cake with toasted Walnuts

Creme Caramel

Serge's Banana Cake, Chocolate, Vanilla and Almonds

Chocolate Mousse tart

Wine Suggestions

Muscadet, Chateau de la Chesnaie, Fr 2017 \$42 (White)

Chateau de Bellevue, Morgon "Les Charmes" Fr 2015 \$51 (Red)

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