



**HUDSON VALLEY  
RESTAURANT WEEK FALL 2020**

**LUNCH MENU**

**Appetizers**

**Lobster Bisque**

*maine lobster, house-made brioche croutons, fresh tarragon*

**Pumpkin Soup \***

*cranberry chutney, toasted pumpkin seeds*

**Mesclun Greens \***

*heirloom kumato tomatoes, black truffle vinaigrette, shaved parmesan cheese*

**Nonna Meatballs**

*tomato sauce, ricotta cheese, fresh basil*

**Entrées**

**Fall Ricotta Gnocchi**

*butternut squash sauce, roasted chestnuts, brown butter sage*

**Asian Tuna Burger**

*brioche bun, asian slaw, teriyaki glaze, wasabi aioli*

**Buttermilk Fried Chicken Breast**

*parker house roll, brussels sprouts slaw, whole grain mustard aioli*

**Desserts**

**Cast Iron Chocolate Brownie**

*chocolate sauce, vanilla ice cream*

**Pumpkin Cheesecake**

*ginger graham cracker crust, cranberry compote, vanilla bean crème fraîche, pumpkin seeds*

**Ice Cream & Sorbet \***

**November 9<sup>th</sup> - November 22<sup>nd</sup>**

**Lunch \$25.95 Monday thru Friday**

*(excluding tax, beverage and gratuity)*

**(NO SUBSTITUTIONS)**

**\* Denotes Gluten-Free Dishes \***

**Items subject to change**



**HUDSON VALLEY  
RESTAURANT WEEK FALL 2020**

**DINNER MENU**

**Appetizers**

**Lobster Bisque**

*maine lobster, house-made brioche croutons, fresh tarragon*

**Pumpkin Soup \***

*cranberry chutney, toasted pumpkin seeds*

**Nonna Meatballs**

*tomato sauce, ricotta cheese, fresh basil*

**Fried Popcorn Rock Shrimp**

*pickled red cabbage slaw, toasted peanuts*

**Mesclun Greens \***

*heirloom kumato tomatoes, black truffle vinaigrette, shaved parmesan cheese*

**Entrées**

**Roasted Chicken \***

*roasted brussels sprouts, pumpkin puree, pumpkin spice sauce*

**Fall Ricotta Gnocchi**

*butternut squash sauce, roasted chestnuts, brown butter sage*

**Grilled Salmon \***

*wild rice, sautéed brussels sprouts leaves, mushrooms,  
chestnuts, spicy korean sauce*

**Filet Mignon \***

*garlic mashed potatoes, green beans, bordelaise sauce*

**Desserts**

**Cast Iron Chocolate Brownie**

*chocolate sauce, vanilla ice cream*

**Pumpkin Cheesecake**

*ginger graham cracker crust, cranberry compote, vanilla bean crème fraîche, pumpkin seeds*

**Ice Cream & Sorbet \***

**November 9<sup>th</sup> - November 22<sup>nd</sup>**

**Dinner \$35.95 Sunday thru Friday**

*(excluding tax, beverage and gratuity)*

**(NO SUBSTITUTIONS)**

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