

Eastchester Fish Gourmet
Spring 2021
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 Soup of the Day

6 Blue Point Oysters

Wild Mussels with three herb wine broth

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

Sesame Encrusted Organic Salmon baby bok choy, heirloom tomatoes and kumquat sauce

Linguine with Red Clam Sauce little neck clams, San Marzano tomatoes, toasted garlic, parsley and red pepper flakes

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

Dessert

Choice of

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

Coconut Flan lady fingers caramel sauce

Chocolate Flourless Torte (GF) crème anglaise

Substitutions Not Available for Restaurant Week Menu

Restaurant Week Menu Not Available To Go

Menu Subject to Change Based on Availability