



X2O Xaviars on the Hudson

Hudson Valley Restaurant Week 2021 Lunch Menu

Appetizers

Mousseline of Chicken Livers

Vegetable Pickle, Grain Mustard & Sliced Baguette

Warm Flan of Foraged Mushrooms

Beurre Blanc & Snipped Chives

Ulster County Field Greens & Goat Cheese

Apple with Mustard Vinaigrette

Green Onion & Black Truffle Risotto

Parmigiano Cookie & Shaved Cheese

Butternut Squash Bisque

Slovenian Pumpkin Seed Oil

Crispy Tuna Roll "Tempura"

Avocado & Caramelized Soy

Entrees

Locally Raised Chicken Roasted with Fresh Herbs

Yukon Gold Puree & Wild Mushroom Sauce
Medley of Vegetables

Hudson Valley Foie Gras & Beef Cheek Ravioli

Crushed Amoretti & Truffled Port Glaze

Roast Loin of Heritage Pork

Red Wine Reduction & Pear Mostarda
Sugar Snap Peas & Creamy Polenta

Pan Roasted Chatham Cod

Lemon & Capers
Cauliflower with Lime & Noug Cham

Honey and Sake Glazed King Salmon

Braised Green Lentils & Julienne Snow Peas

Desserts

"Classic" Crème Caramel

Fresh Fruit

Red Velvet Cake

Mascarpone Frosting & Crème Anglaise

Belgian Chocolate Espresso Tart

Short Bread Crust & Pistachio Foam

Deconstructed Apple and Cranberry Cobbler

Brown Butter Panna Cotta & Whipped Cream

Almond Pound Cake

Blueberry Compote & Candied Almonds



X2O Xaviars on the Hudson

Hudson Valley Restaurant Week 2021 Dinner Menu

Appetizers

Mousseline of Chicken Livers

Vegetable Pickle, Grain Mustard & Sliced Baguette

Warm Flan of Foraged Mushrooms

Beurre Blanc & Snipped Chives

Ulster County Field Greens & Goat Cheese

Apple with Mustard Vinaigrette

Green Onion & Black Truffle Risotto

Parmigiano Cookie & Shaved Cheese

Butternut Squash Bisque

Slovenian Pumpkin Seed Oil

Crispy Tuna Roll "Tempura"

Avocado & Caramelized Soy

Entrees

Locally Raised Chicken Roasted with Fresh Herbs

Yukon Gold Puree & Wild Mushroom Sauce
Medley of Vegetables

Hudson Valley Foie Gras & Beef Cheek Ravioli

Crushed Amoretti & Truffled Port Glaze

Pasture Raised & Roasted Heritage Pork Rack

Red Wine Reduction & Pear Mostarda
Sugar Snap Peas & Creamy Polenta

Pan Roasted Chatham Cod

Brown Butter Spinach
Cauliflower with Lime & Noug Cham

Honey and Sake Glazed King Salmon

Ragout of Orzo & Broccoli Rabe
Delcabo Tomatoes & Mushroom Jus

Beer Braised Short Ribs of Beef

White Cheddar & Corn Grits with Brussels Sprout
Brotherhood Port Glaze

Desserts

"Classic" Crème Caramel

Fresh Fruit

Red Velvet Cake

Mascarpone Frosting & Crème Anglaise

Belgian Chocolate Espresso Tart

Short Bread Crust & Pistachio Foam

Deconstructed Apple and Cranberry Cobbler

Brown Butter Panna Cotta & Whipped Cream

Almond Pound Cake

Blueberry Compote & Candied Almonds