

HUDSON VALLEY RESTAURANT WEEK

Lunch Menu

PRIX FIXE MENU OFFERINGS AT \$29.95

FIRST COURSE

— choose from —

ARUGULA SALAD **v**hearts of palm / parmesan / red onion / lemon / evoo
(add chicken +4 / steak +7)PANZANELLA BREAD SALAD **v**cherry tomatoes / cucumbers / red onion / mozzarella / basil / balsamic vinaigrette
(add chicken +4 / steak +7)

CW SOUP OF THE DAY

chef seasonally inspired bowl

SECOND COURSE

— choose from —

ANGEL WINGS PIZZA **v**

bechamel / ricotta / mozzarella / pistachios / truffle honey

NASHVILLE HOT
CHICKEN SANDWICH

chicken breast / potato bun / horseradish pickles / creamy cole slaw

GRILLED VEGETABLE
FOCACCIA SANDWICH **v**

zucchini / squash / eggplant / red peppers / pesto / mozzarella / balsamic vinegar

THIRD COURSE

— choose from —

LEMON BAR **v**

whipped cream / blueberries

CHOCOLATE BUDINO **v/gf**

salted caramel / sea salt / whipped cream

WHIPPED MASCARPONE **v/gf**

whipped mascarpone / sweet wine macerated strawberries

Wine Flights

CLASSIC FLIGHT

Sauvignon Blanc / Rosé of Syrah
Pinot Noir / Cabernet Sauvignon

10

WONDROUS WHITES

City Bubbles Cava / Seyval Blanc
Dry Riesling / Gewurztraminer

10

UNIQUE REDS

Merlot / Rhone Blend / Syrah / Petite Sirah

10

RESERVE COLLECTION

Chardonnay Reserve / Pinot Noir Reserve
Syrah Reserve / Cabernet Sauvignon Reserve

15

v: vegetarian **vg: vegan** **gf: gluten free**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items may be cooked to order. Menu items may contain or come into contact with wheat, eggs, nuts, and milk. Please alert your server about any serious allergies.

Indulge Your Senses[®]FOUNDER & CEO: MICHAEL DORF
BEVERAGE DIRECTOR: GANNA FEDOROVA
EXECUTIVE CHEF: TONY MOUSTAKAS

HUDSON VALLEY RESTAURANT WEEK
Dinner Menu

PRIX FIXE MENU OFFERINGS AT \$39.95

FIRST COURSE

– choose from –

ARUGULA SALAD v

hearts of palm / parmesan / red onion / lemon / evoo
 (add chicken +4 / steak +7)

PANZANELLA BREAD SALAD v

cherry tomatoes / cucumbers / red onion / mozzarella / basil / balsamic vinaigrette
 (add chicken +4 / steak +7)

CW SOUP OF THE DAY

chef seasonally inspired bowl

SECOND COURSE

– choose from –

ANGEL WINGS PIZZA v

bechamel / ricotta / mozzarella / pistachios / truffle honey

NASHVILLE HOT CHICKEN SANDWICH

chicken breast / potato bun / horseradish pickles / creamy cole slaw

SHRIMP & GRITS

white cheddar / bacon jam / red eye gravy

ASPARAGUS & FAVA BEAN RISOTTO v/gf

arborio rice / lemon

THIRD COURSE

– choose from –

LEMON BAR v

whipped cream / blueberries

CHOCOLATE BUDINO v/gf

salted caramel / sea salt / whipped cream

WHIPPED MASCARPONE v/gf

whipped mascarpone / sweet wine macerated strawberries

Wine Flights

CLASSIC FLIGHT

Sauvignon Blanc / Rosé of Syrah
 Pinot Noir / Cabernet Sauvignon

10

WONDROUS WHITES

City Bubbles Cava / Seyval Blanc
 Dry Riesling / Gewurztraminer

10

UNIQUE REDS

Merlot / Rhone Blend / Syrah / Petite Sirah

10

RESERVE COLLECTION

Chardonnay Reserve / Pinot Noir Reserve
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