

# tERRAPIN

Hudson Valley Restaurant Week

## Red Bistro Lunch Menu

March 21 – April 3, 2022 (excluding Saturdays)

Available 11:30am - 4pm

\$26.95 2-course lunch | \$29.95 3-course lunch



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### choice of appetizer

mesclun salad with balsamic vinaigrette (*v, vg, mwf*)

caesar side salad with grilled garlic bread croutons, topped with anchovies (*mwf*)

golden nugget squash soup (*v, mvg, mwf*)

coconut milk and lemongrass

morel and wild mushroom bisque (*v*)

garlic, sweet onions, cream and vegetable stock with plenty of mushrooms

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### choice of entrée

truffled fig, brie and roasted shallot quesadilla (*v*)

topped with arugula

tuna salad sandwich (*mwf*)

house-made traditional ahi tuna salad on multi-grain bread with lettuce and tomatoes served with a mesclun side salad or fries

chicken caesar salad (*mwf*)

romaine lettuce, grilled garlic bread croutons, topped with anchovies

quarter pound hudson valley cattle company hamburger

on brioche with cheddar cheese, lettuce, tomatoes and mayonnaise served with a mesclun side salad or fries

curry stew (*vg*)

butternut squash, cauliflower, rainbow carrots, potatoes, and red and yellow bell peppers with tomatoes and coconut milk, served over israeli couscous

vegetarian green wrap (*v, vg, wf*)

avocado, grilled corn, pico de gallo, chickpeas and cilantro wrapped in a large collard green leaf

baked macaroni and cheese (*v*)

creamy cheddar cheese and elbow pasta with a crunchy topping

chicken and rice (*wf*)

grilled chicken with brown rice and sauteed kale with a garlic, parsley and lemon gremolata

grilled chicken with meyer lemon beurre blanc (*wf*)

mashed potatoes and spinach

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### dessert du jour

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## Hudson Valley Restaurant Week Dinner Menu

March 21 – April 3, 2022 (excluding Saturdays)

\$34.95 2-course dinner | \$39.95 3-course dinner



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### choice of appetizer

mesclun salad with balsamic vinaigrette (*v, vg, mwf*)

caesar salad with grilled garlic bread croutons, topped with anchovies (*mwf*)

golden nugget squash soup (*v, mvg, mwf*)

coconut milk and lemongrass

morel and wild mushroom bisque (*v*)

garlic, sweet onions, cream and vegetable stock with plenty of mushrooms

baby arugula salad with goat cheese wontons (*v, mwf*)

roasted red and yellow bell peppers and a sesame vinaigrette

truffled fig, brie and roasted shallot quesadilla topped with arugula (*v*)

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### choice of entrée

uncle vinny's special rigatoni (*mwf*)

sautéed strips of chicken breast with spinach in a tomato-sherry sauce

pumpkin ravioli (*v*)

pecans, oven dried tomatoes and brown butter-sherry sauce

spinach gnocchi with butter and truffles (*v*)

curry stew (*vg, mwf*)

butternut squash, cauliflower, rainbow carrots, potatoes, and red and yellow bell peppers with tomatoes and coconut milk, served over israeli couscous

farmer's market crepes (*v, mvg*)

sautéed fresh hudson valley veggies in buckwheat crepes with a raclette cheese mornay sauce

grilled salmon with a seaweed beurre blanc (*wf*)

roasted fingerling potatoes and sautéed kale

chicken genovese

chicken breast topped with duck liver pate (optional) and fontina cheese over linguini and spinach with a lemon caper sauce

maple brined pork chop with calvados apple demi-glace (*mwf*)

topped with maple-bacon almonds and served with sweet potato gratin and sautéed spinach

braised boneless beef short rib gratinee

slow cooked in a rich beef and onion broth over yukon gold mashed potatoes topped with caramelized onions and a melted gruyere crostini

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### dessert du jour