

## **X2O Xaviars on the Hudson**

### **Hudson Valley Restaurant Week 2022 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**

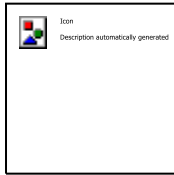
Short Bread Crust & Pistachio Foam

##### **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 2022 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