

HUDSON HOUSE
River Inn

Hudson Valley Restaurant Week

March 20 - April 20 / Lunch 29.95 (three courses)

A P P E T I Z E R S

New England Crab and Corn Chowder

a traditional favorite

Homemade Burrata

beefsteak tomatoes, grilled eggplant, roasted peppers, baby arugula, extra virgin olive oil and porcini balsamic drizzle

Baked Brie

with raspberry and fig wrapped in phyllo - fig and cranberry jam

E N T R E E S

Spring Salad

baby arugula, pears, grapefruit segments, grilled asparagus and toasted coconut - tossed with a blood orange vinaigrette and topped with three cajun shrimp

Braised Beef Ragu over Rigatoni Pasta

braised beef, celery, onions, carrots in a chianti wine tomato sauce and topped with fresh burrata and basil

Ginger Glazed Salmon

sesame crusted faroe island salmon, asian slaw and sweet chili sauce on a toasted ciabatta bun (choice of side salad or shoestring fries)

Hudson House Classic Lobster- Avocado Roll

a hudson house favorite served on a toasted ciabatta bun with a hint of dijon sauce and parmesan truffle fries (10.00 surcharge)

D E S S E R T S

Individual Apple Tartine

french vanilla ice cream

Tiramisu

white chocolate drizzle and fresh whipped cream

HUDSON HOUSE
River Inn

Hudson Valley Restaurant Week

March 20 - April 20 / Dinner 44.95 (three courses)

A P P E T I Z E R S

Lobster Bisque

a traditional favorite

Homemade Burrata

beefsteak tomatoes, grilled eggplant, roasted peppers, baby arugula, extra virgin olive oil and porcini balsamic drizzle

Arugula Salad

dried cranberries, caramelized pecans and coach farms goat cheese tossed in maple balsamic vinaigrette

E N T R E E S

Whole Grain Mustard & Crabmeat Crusted Salmon

topped with citrus wine sauce - served with horseradish mashed potatoes and baby vegetables

Wild Mushroom Ravioli

tossed in a pesto cream sauce and topped with fresh mozzarella, peas and toasted almonds

Steak Frites

eight-ounce NY strip topped with caramelized onions and bordelaise sauce - served with parmesan truffle fries

Dijon Crusted New Zealand Rack of Lamb

topped with bordelaise sauce and served with baby vegetables and horseradish mashed potatoes

D E S S E R T S

Molton Lava Chocolate Tart

french vanilla ice cream

New York Style Cheesecake

fresh whipped cream

General Manager - Craig Sherman

Executive Chef - John Guerrero