



HUDSON VALLEY RESTAURANT WEEK

3-COURSE PRIX FIXE LUNCH MENU \$39.95 — 3-COURSE PRIX FIXE DINNER MENU \$44.95

(Tax & Gratuity Excluded)

APPETIZER

Choose One

Potato Leek Soup

Panko Mozzarella Caprese

Panko Crusted Fresh Mozzarella Cheese, Grilled Tomatoes, Fresh Basil, and E.V.O.O

Blueberry Baby Arugula

Organic Blueberries, Slivered Almonds, Goat Cheese, 3 Citrus Sun-Dried Apricot Vinaigrette

MAIN COURSE

Choose One

Pappardella Fresca

Exotic Mushrooms, Grape Tomatoes, Baby Spinach, White Wine, Touch of Cream

Cabernet Braised Short Ribs of Beef

Slow braised Organic Dry aged beef Short Ribs, Cabernet pan juices over Asiago Polenta, Pan roasted root vegetables, pistachio citrus gremolata

Chicken Limoncello

Panko Crusted Free Range Chicken Breast, Jumbo Asparagus, Lemon Butter Sauce

Corvina Seabass

Pan seared with Artichokes, Capers, Sun-Dried tomatoes, Roasted Potatoes, Baby Carrots, Lemon White Wine Sauce

DESSERT

Choose One

Tiramisu

Mascarpone cream, Espresso drenched ladyfingers, topped with waves of mascarpone

Chocolate Temptation

Chocolate cake with cocoa from Ecuador, chocolate & hazelnut creams and crunch, chocolate glaze

Cannoli

Pastry shell stuffed with cannoli cream, with crumble pistachios

