



2022 Hudson Valley Restaurant Week - Lunch

Appetizers

Salad of Field Lettuces with Golden Beets
Mustard Vinaigrette & Local Goat Cheese

Wild Mushroom Ravioli
Brotherhood Port Glaze

Shrimp Tempura
Yuzu & Spicy Mayo

Butternut Squash Bisque
Toasted Pumpkin Seeds

Scallion Risotto with Parmigiano Cookie
Black Truffle

Entrees

Roast Loin of Heritage Pork
Rosemary New Potatoes & Haricot Vert with Sauce Normande

Pacchiri Pasta "Genovese" with Shrimp
Toasted Pine Nuts & Shaved Parmigiano

Miso Glazed King Salmon
Ragout of Orzo & Broccoli Rabe
Del Cabo Tomatoes & Mushroom Jus

Hudson Valley Raised Chicken
Aux Poivre Sauce & Green Onion Spaetzle

Pan Roasted Chatham Cod
Zucchini Ribbons & Yukon Potato Puree
Beurre Blanc & Honjemiji Mushrooms

Dessert

Profiterole
Vanilla Bean Ice Cream & Dark Chocolate Sauce

Organic Carrot Layer Cake
Mascarpone Frosting & Crème Anglaise

Belgian Chocolate Timbale
Soft Caramel Center & Crème Anglaise

"Classic" Crème Caramel
Fresh Fruits

\$29.95 per person

Hudson Valley "Spirited" Cocktails & Wines from Hudson Valley Vineyards & Wineries

Hudson Valley Sangria **\$12**
Red Wine or White, Vodka, Citrus, Crown Maple Syrup, HV Apples

Riesling 2019
Whitecliff Vineyard, New York

\$12

Cabernet Franc 2017
Whitecliff Vineyard, New York

\$13



2023 Hudson Valley Restaurant Week – Dinner

Appetizers

Salad of Field Lettuces with Golden Beets
Mustard Vinaigrette & Local Goat Cheese

Wild Mushroom Ravioli
Brotherhood Port Glaze

Shrimp Tempura
Yuzu & Spicy Mayo

Big Eye Tuna Tartar with Ginger & Chives
Avocado & Gaufrette Potato

Butternut Squash Bisque
Toasted Pumpkin Seeds

Scallion Risotto with Parmigiano Cookie
Black Truffle

Entrees

Roast Rack of Heritage Pork
Rosemary New Potatoes & Haricot Vert with Sauce Normande

Pacchiri Pasta “Genovese” with Shrimp
Toasted Pine Nuts & Shaved Parmigiano

Miso Glazed King Salmon
Ragout of Orzo & Broccoli Rabe Del Cabo Tomatoes & Mushroom Jus

Braised Short Ribs of Beef
Truffle Potato Puree & Brussels Sprouts

Hudson Valley Raised Chicken
Aux Poivre Sauce & Green Onion Spaetzle

Pan Roasted Chatham Cod
Zucchini Ribbons & Yukon Potato Puree Beurre Blanc & Honjemiji Mushrooms

Dessert

Profiterole
Vanilla Bean Ice Cream & Dark Chocolate Sauce

Organic Carrot Layer Cake
Mascarpone Frosting & Crème Anglaise

Belgian Chocolate Timbale
Soft Caramel Center & Crème Anglaise

“Classic” Crème Caramel
Fresh Fruits

\$44.95 per person

Hudson Valley “Spirited” Cocktails & Wines from Hudson Valley Vineyards & Wineries

Hudson Valley Sangria **\$12**
Red Wine or White, Vodka, Citrus, Crown Maple Syrup, HV Apples

Riesling 2019
Whitecliff Vineyard, New York

\$12

Cabernet Franc 2017
Whitecliff Vineyard, New York

\$13