



Hudson Valley Restaurant Week 2023 - March 20th - April 2nd

Beverages, Tax, & Gratuity are not Included

A p p e t i z e r s

C h o i c e O f :

Tri-Colored Beets & Arugula Salad

Ricotta Salata, Dried Cranberries, Spicy Walnuts, & Lemon Pepper Vinaigrette

Cream of Butternut Squash Bisque

Hudson Valley Honey & Caramelized Walnuts

Braised Baby Pork Osso Buco

Goat Cheese Risotto

Red Chile Dusted & Roasted Garlic Panama Shrimp

Butter Beans, Lemon, & Green Onion Couscous

E n t r é e s

C h o i c e O f :

Crown Maple Syrup, Sauza Tequila, Lime Glazed Fillet of Faroe Island Salmon

Fresh Herb Quinoa & Broccoli Rabe Compote

Orecchiette with Maryland Crabmeat, Asparagus, & Goat Cheese ~ Sundried Tomato Pesto

Hudson Valley Chicken Scarpariello

Sweet Italian Sausage, Roasted Garlic, & Roasted Potatoes

Inside Out Beef Wellington

Wild Mushroom, Roasted Shallot & Port Demi-Glace

D e s s e r t s

Jane's Sorbet Trio

Lemon, Raspberry, & Mango

Caradonna Farm Apple Crisp

Cinnamon & Pecan Ice Cream

Tiramisu Ship Lantern Inn

Hudson Valley Honey Scented Crème Brulee