

# tERRAPIN

Hudson Valley Restaurant Week

## Red Bistro Lunch Menu

March 20 – April 2, 2023 (excluding Saturdays)

Available 11:30am - 4pm \$29.95 3-course lunch



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### choice of appetizer

mesclun salad with balsamic vinaigrette (*v, vg, mwf*)

caesar side salad with grilled garlic bread croutons, topped with anchovies (*mwf*)

golden nugget squash soup (*v, mvg, mwf*)

coconut milk and lemongrass

morel and wild mushroom bisque (*v*)

garlic, sweet onions, cream and vegetable stock with plenty of mushrooms

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### choice of entrée

truffled fig, brie and roasted shallot quesadilla (*v*)

topped with arugula

bbq duck quesadilla with mango-avocado salsa

tangy braised duck, red onions and fontina cheese

tuna salad sandwich (*mwf*)

house-made traditional ahi tuna salad on multi-grain bread with lettuce and tomatoes

served with a mesclun side salad or fries

cobb salad (*mv, mwf*)

french blue cheese, avocados, hardboiled egg, romaine, watercress, bacon, tomatoes and buttermilk dressing

quarter pound hudson valley cattle company hamburger

on brioche with cheddar cheese, lettuce, tomatoes and mayonnaise

served with a mesclun side salad or fries

farmer's market crepes (*v, mvg*)

sautéed fresh hudson valley veggies in buckwheat crepes with a raclette cheese mornay sauce

vegetarian green wrap (*v, vg, wf*)

avocado, grilled corn, pico de gallo, chickpeas and cilantro wrapped in a large collard green leaf

baked macaroni and cheese (*v*)

creamy cheddar cheese and elbow pasta with a crunchy topping

chicken and rice (*wf*)

grilled chicken with brown rice and sauteed kale with a garlic, parsley and lemon gremolata

grilled chicken with meyer lemon beurre blanc (*wf*)

mashed potatoes and spinach

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### dessert du jour

price excludes beverages, tax and gratuity

845-876-3330 [www.terrapiinrestaurant.com](http://www.terrapiinrestaurant.com) menu subject to change not available for takeout

# tERRAPIN

## Hudson Valley Restaurant Week Dinner Menu

March 20 – April 2, 2023 (excluding Saturdays)  
\$44.95 3-course dinner



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### choice of appetizer

mesclun salad with balsamic vinaigrette (*v, vg, mwf*)

caesar salad with grilled garlic bread croutons, topped with anchovies (*mwf*)

tuscan kale salad (*v, mvg, mwf*)

pine nuts, asiago cheese and lemon vinaigrette

golden nugget squash soup (*v, mvg, mwf*)

coconut milk and lemongrass

morel and wild mushroom bisque (*v*)

garlic, sweet onions, cream and vegetable stock with plenty of mushrooms

truffled fig, brie and roasted shallot quesadilla topped with fresh arugula (*v*)

barbecued duck and fontina quesadilla with mango-avocado salsa

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### choice of entrée

uncle vinny's special rigatoni (*mwf*)

sautéed strips of chicken breast with spinach in a tomato-sherry sauce

pumpkin ravioli (*v*)

pecans, oven dried tomatoes and brown butter-sherry sauce

gemelli with oyster mushrooms, delicata squash, lacinato kale and tasso ham (*mv, mwf*)

buffalo milk ricotta, truffle oil and tomato vodka sauce

pumpkin risotto with sage and maple glazed brussels sprouts (*v, mvg*)

with buffalo milk ricotta and grana padano cheese (or coconut milk for vegan option)

farmer's market crepes (*v, mvg*)

sautéed fresh hudson valley veggies in buckwheat crepes with a raclette cheese mornay sauce

grilled salmon with lemon-caper beurre blanc (*wf*)

roasted fingerling potatoes, roasted delicata squash and sautéed kale

asiago cheese crusted chicken breasts with a whole grain mustard sauce

garlic mashed potatoes and maple glazed brussels sprouts

maple brined bistro pork chop with calvados apple demi-glace (*mwf*)

topped with maple-bacon almonds and served with sweet potato gratin and sautéed spinach

braised boneless beef short rib gratinee

slow cooked in a rich beef and onion broth over yukon gold mashed potatoes

topped with caramelized onions and a melted gruyere crostini

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### dessert du jour

price excludes beverages, tax and gratuity

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