



**X2O Xaviars on the Hudson**

**Hudson Valley Restaurant Week 2022 Lunch Menu - \$29.95**

**Appetizers**

**Mousseline of Chicken Livers**

Vegetable Pickle, Grain Mustard & Sliced Baguette

**Wild Mushroom Ravioli**

Truffle & Port Glaze

**Ulster County Field Greens & Goat Cheese**

Apple with Mustard Vinaigrette

**Green Onion & Black Truffle Risotto**

Parmigiano Cookie & Shaved Cheese

**Butternut Squash Bisque**

Slovenian Pumpkin Seed Oil

**Entrees**

**Locally Raised Chicken Roasted with Fresh Herbs**

Yukon Gold Puree & Wild Mushroom Sauce

Medley of Vegetables

**House made Tagliatelle with Shrimp**

Champagne sauce with Fresh Tarragon

**Roast Loin of Heritage Pork**

Red Wine Reduction & Pear Mostarda

Sugar Snap Peas & Creamy Polenta

**St. Peters Fish with Garlic & Lemon Crumbs**

Basmati Rice

Cauliflower & Lemon Caper Sauce

**Honey and Sake Glazed King Salmon**

Ragout of Orzo & Broccoli Rabe

Del Cabo Tomatoes & Mushroom Jus

**Desserts**

**“Classic” Crème Caramel**

Fresh Fruit

**Red Velvet Cake**

Mascarpone Frosting & Crème Anglaise

**Belgian Chocolate Espresso Tart**

Short Bread Crust & Pistachio Foam

**Deconstructed Apple and Cranberry Cobbler**

Brown Butter Panna Cotta & Whipped Cream

**Almond Pound Cake**

Blueberry Compote & Candied Almonds

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

	<i>White</i>		<i>Red</i>	
Riesling 2020	\$12		Cabernet Franc 2018	\$14.00
	Whitecliff Vineyard, New York		Whitecliff Vineyard, New York	

**\*If you have a food allergy, please speak to the owner, manager, chef or your server.**



**X2O Xaviars on the Hudson**  
**Hudson Valley Restaurant Week 2023 Dinner Menu \$44.95**

**Appetizers**

**Mousseline of Chicken Livers**

Vegetable Pickle, Grain Mustard & Sliced Baguette

**Warm Flan of Foraged Mushrooms**

Beurre Blanc & Snipped Chives

**Ulster County Field Greens & Goat Cheese**

Apple with Mustard Vinaigrette

**Green Onion & Black Truffle Risotto**

Parmigiano Cookie & Shaved Cheese

**Butternut Squash Bisque**

Slovenian Pumpkin Seed Oil

**Crispy Tuna Roll "Tempura"**

Avocado & Caramelized Soy

**Entrees**

**Locally Raised Chicken Roasted with Fresh Herbs**

Yukon Gold Puree & Wild Mushroom Sauce

Medley of Vegetables

**Hudson Valley Foie Gras & Beef Cheek Ravioli**

Crushed Amoretti & Truffled Port Glaze

**Pasture Raised & Roasted Heritage Pork Rack**

Red Wine Reduction & Pear Mostarda

Sugar Snap Peas & Creamy Polenta

**Pan Roasted Chatham Cod**

Buttered Basmati Rice

Cauliflower & Lemon Caper Sauce

**Honey and Sake Glazed King Salmon**

Ragout of Orzo & Broccoli Rabe

Del Cabo Tomatoes & Mushroom Jus

**Braised Short Ribs of Beef**

White Cheddar & Corn Grits with Brussels Sprout

Brotherhood Port Glaze

**Desserts**

**"Classic" Crème Caramel**

Fresh Fruit

**Red Velvet Cake**

Mascarpone Frosting & Crème Anglaise

**Belgian Chocolate Espresso Tart**

Short Bread Crust & Pistachio Foam

**Deconstructed Apple and Cranberry Cobbler**

Brown Butter Panna Cotta & Whipped Cream

**Almond Pound Cake**

Blueberry Compote & Candied Almonds

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

***White***

**Riesling 2020 \$12**

Whitecliff Vineyard, New York

***Red***

**Cabernet Franc 2018 \$14**

Whitecliff Vineyard, New York

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