

1839

RESTAURANT AND BAR

Hudson Valley Restaurant Week

4 Course Pre-Fix Menu \$44.95

Beverage, Tax and Gratuity not included. This menu does not allow for modifications. Enjoy!

Available Friday's and Saturday's 4:00pm to Close

First:

Amuse Bouche

Second:

Wild Mushroom Bread Pudding

Grana Padano Crisp, Tender Patio Greens, White Truffle Vinaigrette

Short Rib Ravioli

Parsnip Demi Puree, Fresh Mozzarella Crouton

Dungeness Crab Clusters

Garlic Butter, White Wine, Old Bay

Pear and Beet

Brotherhood Ruby Port-Soaked Pear, Roasted Beets, Salad Greens, Shaved Asiago,

Blood Orange Vinaigrette – *delete asiago for vegan*

Tuscan Caesar with Burrata

Chopped Romaine, Creamy Burrata, Tuscan Caesar, Balsamic Glaze, Crouton

Third:

Florida Mahi Mahi

Skillet Seared, Tajin Seasoning, Yellow Fruit Relish, Coconut Rice

Shrimp Bella Trish

Gulf Shrimp, Smoked Bacon, Tortellini, Brotherhood Cream Sherry, Pecorino

Gnocchi ala Donato

Beef, Pork and Sausage Ragu, Braised in San Marzano Tomato and White Wine.

Sauteed with Fresh Potato Gnocchi

Steak and Shrimp

Sliced Certified Angus Top Sirloin, Gulf Shrimp, Cheddar Grit Cake, Bearnaise Sauce

Garden Harvest Enchilada – Vegan

Sweet Potato and Roasted Vegetables, Tomatillo and Roasted Pepper Puree, Flour Tortilla

Chicken and Waffles

Crispy fried Coleman's all-natural breast of chicken, sriracha honey, bourbon barrel maple, cinnamon

mascarpone, sweet Belgian waffle, pickles

Fourth:

Any selection of our daily homemade delectable desserts