

Hudson Valley Restaurant Week

LUNCH \$29.95

Appetizer

French Onion Soup

Escargot

Snails in a garlic parsley butter

Sauteed Goat Cheese

Caramelized red onion, potato crisps & a drizzle of honey

Entrée

Seared Tuna Niçoise Salad

Baby greens, olives, string beans, potatoes, hard-boiled egg, roasted red pepper, anchovies

Crepe du Jour

Scrambled eggs, ham, swiss cheese, side salad & home fries

Spinach & Goat Cheese Quiche served with baby greens

Oeuf du Roi

Poached egg on a goat cheese potato cake over a bed of ratatouille

Croque-Monsieur/Madame (with sunny-side egg)

Mussels & Fries

White Wine, Curry Cream or Saffron Cream

Veggie Delight

Kale salad tossed in a lemon parmesan dressing topped with quinoa & diced beets

Dessert

Bread Pudding, Nutella Crepe or Brownie a la Mode

Hudson Valley Restaurant Week

DINNER \$44.95

Appetizer

French Onion Soup

Escargot

Snails out of the shell & sauteed in garlic parsley butter

Grilled Portobello

Roasted red pepper, goat cheese, balsamic reduction

Garlic Shrimp

Olive oil, garlic, roasted red peppers

Entrée

Salmon au Lentils

Pan roasted salmon over creamy braised lentils. mixed vegetables & a lemon beurre blanc sauce

Chicken Dijon

Sauteed chicken thighs, mashed potatoes, broccoli, Dijon mustard cream sauce

NY Strip Steak a la Risotto

Grilled & sliced NY strip steak over a wild mushroom risotto, broccoli & a port wine reduction

Mussels & Fries

White Wine, Curry Cream or Saffron Cream

Veggie Delight

Kale salad tossed in a lemon parmesan dressing topped with quinoa & diced beets

Pasta Carbonara

Linguini tossed in a bacon, ham & peppercorn cream sauce, topped with an egg yolk

St Louis Spare Ribs

Peach wood smoked BBQ St Louis spare ribs served with French fries

Dessert

Bread Pudding, Nutella Crepe or Brownie a la Mode