

# Savor

RISTORANTE & BAR

## “Hudson Valley Restaurant Week 3 Course Menu”

**\*Available For Lunch & Dinner For Only \$29.95\***

### Appetizers (Choose 1)

#### **Lobster Bisque (gf)**

Home Made Lobster Stock Finished w/Cream & Sherry & Lobster Meat

#### **Eggplant & Burrata**

Italian Breaded Eggplant Topped w/Ricotta Stuff Fresh Mozzarella w/Basil, Roasted Pepper & Balsamic Drizzle

#### **Truffle Arancini**

Arborio Rice Mixed w/Mozzarella & Parmesan Cheese Panko Crusted & Finished w/a Black Truffle Garlic Cream Sauce

#### **Broiled Clams Casino (gf)**

Long Island Little Neck Clams Shucked to Order, Topped w/a Bacon & Red Bell Pepper Butter Sauce

#### **Crack Fire Chicken Bites (gf)**

Semolina Crusted White Meat Chicken Bites Tossed in our Orange Chile Sauce w/a Sriracha Aioli Dip

#### **Asian Dumplings**

Choice of Chicken Teriyaki or Vegan Vegetable Tossed in our Asian Sesame Sauce, Topped w/Sesame Seeds & Wasabi Fusion Dip

#### **Home Made Seafood Salad (gf)**

Squingill, Calamari, Shrimp & Pulp Tossed w/Extra Virgin Olive Oil, Red Vinegar, Fresh Herbs & Lemon over Field Green Garnish

#### **Beet & Goat Cheese**

Fresh Red Beets Cooked until Tender Topped w/a Panko Crust Goat Cheese Ball, Field Green Garnish & Balsamic Reduction

#### **Gorgonzola & White Balsamic Salad (gf)**

Field Greens, Crumbled Gorgonzola Cheese, Candied Walnuts, Craisins & Bermuda Onion Tossed in our White Balsamic Vinaigrette

#### **Santa Fe Salad**

Field Greens, Quesadilla Strips, Black Bean & Corn Salsa, Queso Fresca & Grape Tomato w/an Avocado Ranch Dressing

### Entrées (Choose 1)

#### **Stuffed Pork Loin (gf)**

Fresh Pork Loin Tenderized & Stuffed w/Spinach, Mushrooms, Shallots, Garlic & Gruyere Cheese  
Served w/a Creamy Rosemary Polenta Finished w/a Pork Gravy

#### **Spaghetti Squash w/Ratatouille (gf & Vegan)**

Roasted Spaghetti Squash Stuffed w/Zucchini, Peppers, Eggplant, Onions & Potato  
Finished w/Plum Tomato, Capers & White Wine Sauce

#### **Eggplant & Mozzarella (gf\*)**

Diced Eggplant & Fresh Mozzarella in a Plum Tomato & White Wine Sauce Tossed w/Fusilli Pasta

#### **Purse Pasta w/Gorgonzola Cream Sauce (gf\*)**

Tender Pasta Stuffed w/Ricotta Cheese Tossed in a Gorgonzola Sauce  
Finished w/your Choice of Shrimp, Chicken or Broccoli

#### **Sole or Chicken Francese (gf)**

Egg Battered & Finished w/a Lemon & Chardonnay Sauce Served w/Sauteed Spinach & House Whipped Potatoes

#### **Chicken Mazzei (gf\*)**

Pan Seared Breast Topped w/Parma Prosciutto & Fresh Mozzarella Finished w/a Pink Sauce & Served w/Capellini & Italian Zucchini

#### **Shrimp Scampi Risotto (gf)**

Pan Seared Pacific White Shrimp Tossed in a /Garlic, lemon & White Wine Sauce over our Creamy Parmesan Risotto

#### **Blackened Mahi Mahi (gf) \$6 Extra**

Cajun Seared Boneless Fillet Topped w/a Pineapple & Mango Citrus Sauce Served over Risotto & Sauteed Broccoli Rabe

#### **Bourbon Glazed Salmon (gf) \$6 extra**

Faroe Island Salmon Topped w/a Sweet & Savory Bourbon Sauce & a Sriracha Aioli Drizzle  
Served w/Sauteed Spinach & Roasted Potatoes

#### **Black Angus NY Strip (gf) \$7 extra**

Cooked to your desired Temperature Served w/Sauteed Mushrooms & Onions, Whipped Potatoes & Peppercorn Brandy Sauce

#### **Slow Roasted Prime Rib (gf) \$7 Extra**

Slow Roasted Angus Rib Eye Topped w/Au Jus & Served w/ House Whipped Potatoes & Asparagus

### Desserts (Choose 1)

\*Chocolate Mousse (gf)\* \*Southern Bread Pudding\* \*Peach Melba (gf)\*

\*Walnut Blondie Brownie Ala Mode\* \*Chocolate Dip Cannoli\* \*Flourless Chocolate Cake (gf)\*