



SALTAIRE

OYSTER BAR AND FISH HOUSE
PORT CHESTER, NY

HUDSON VALLEY RESTAURANT WEEK

March 21- April 2, 2023

EXCLUDES FRIDAY & SATURDAY

Served exclusively in our Chart Room

4:00 TO CLOSE

\$ 44.95

1st Course

SALATAIRE CHOPPED SALAD

*Arugula & Chicory, Spiced Fried Chickpeas,
Pickled Shallots, Cucumber, Radish, Avocado,
Green Goddess Dressing*

VIETNAMESE SHRIMP BISQUE

*Lemongrass, Ginger, Coconut Milk,
Crispy Wontons, Scallions*

“GIN & TONIC” CURED SALMON GRAVLOX

Golden Beet Salad, Crème Fraiche, Lemon

CHICKEN LIVER PATE

Sherry Gelee, Golden Raisin Chutney, Toasted Baguette

2nd Course

ATLANTIC COD EN PAPILOTE

*Carrot Romesco, Grilled Scallions,
Meyer Lemon & Herb Butter*

SAUTÉED BLOCK ISLAND, SKATE WING “MARSALA”

*Celery Root Puree,, Crispy Shiitakes, Pink Peppercorn
Marsala Wine Glaze*

CATALIAN STYLE SEAFOOD STEW

*Monkfish, Little Neck Clams, Mussels,
Chickpeas, Saffron, Fennel, Tomato Shellfish Broth
Add Two Jumbo Shrimp \$12.00*

BRAISED PORK SHANK OSSO BUCO

Red Cabbage, Creamy Polenta, Apple Mostarda

ROASTED DUCK BREAST

Warm Couscous-Zucchini Salad, Puttanesca Verde

3rd Course

PINA COLADA FLAN

Coconut Flan, Rum & Pink Pineapple Caramel, Lime

MINI RED VELVET CAKE

Cream Cheese Mousse, Brandied Dry Cherry Compote

All items subject to seasonal availability

AVAILABLE UP TO PARTIES OF 6

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY A MAN-
AGER OR SERVER/BARTENDER