



## **HUDSON VALLEY RESTAURANT WEEK**

### **LUNCH**

**\$29.95**

*Available Tuesday – Friday 12pm-3pm*

### **FIRST COURSE**

#### **Warm Spring Leek + Potato Soup - GF**

*Apple Smoked Bacon Lardons | Chervil | Sourdough Crouton*

#### **Roasted Beet + Tricolor Radicchio- GF**

*Seven Spiced Yoghurt | Pickled Strawberry | Mint | Hazelnuts*

#### **Mediterranean Salad- GF**

*Backyard Farms Tomatoes | Chickpeas | Pickled Red Onions  
Kalamata Olives | Sorrento Lemon Vinaigrette*

### **ENTREE**

#### **Grilled Rosemary Chicken Paillard- GF**

*Baby Arugula | Parmesan | Tomato | Bocconcini  
Chianti-Oregano Vinaigrette*

#### **Wild Mushroom Lasagna Bolognese**

*Ricotta-Spinach | Pecorino  
Roasted Garlic Marinara + Walnut Pesto*

#### **PEI Mussel Mariniere + Frites - GF**

*Chardonnay | Garlic | Lemon | Butter*

### **DESSERT**

#### **Black + White Chocolate Mousse**

*Sea Salt Tuile | Krispy Rice Pearls*

#### **Mixed Triple Berry + Soft Peak Cream - GF**

*Strawberry | Blueberry | Raspberry | Tahitian Vanilla Bean*

#### **Basque Cheesecake + \$3**

*Preserved Bing Cherry + Port Wine Compote | Star Anise*

**Follow us on Instagram! @samsgedneyway**



## HUDSON VALLEY RESTAURANT WEEK

### DINNER

**\$44.95**

*Available Tuesday – Friday 3pm-Close | Sunday 3pm – Close*

### FIRST COURSE

#### **Warm Spring Leek + Potato Soup- GF**

*Apple Smoked Bacon Lardons | Chervil | Sourdough Crouton*

#### **Roasted Beet + Tricolor Radicchio- GF**

*Seven Spiced Yoghurt | Pickled Strawberry | Mint | Hazelnuts*

#### **Mediterranean Salad- GF**

*Backyard Farms Tomatoes | Chickpeas | Pickled Onions  
Kalamata Olives | Sorrento Lemon Vinaigrette*

### ENTREE

#### **Faroe Island Salmon Paillard - GF**

*Baby Arugula | Parmesan | Tomato  
Lemon Roasted Potato | Chianti-Oregano Vinaigrette*

#### **Wild Mushroom Lasagna Bolognese**

*Ricotta-Spinach | Pecorino  
Roasted Garlic Marinara + Walnut Pesto*

#### **PEI Mussel Mariniere + Frites - GF**

*Chardonnay | Garlic | Lemon | Butter*

#### **Boeuf a la Bourguignonne + \$6 - GF**

*Beef Tenderloin | Cremini Mushroom | Pearl Onion  
Bacon Lardon Potato | Cognac Demi-Glace*

### DESSERT

#### **Black + White Chocolate Mousse**

*Sea Salt Tuile | Krispy Rice Pearls*

#### **Basque Cheesecake**

*Preserved Bing Cherry + Port Wine Compote | Star Anise*

#### **Mixed Triple Berry + Soft Peak Cream - GF**

*Strawberry | Blueberry | Raspberry | Tahitian Vanilla Bean*

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