

## Dinner

responsibly-spaced seating  
outdoor seating / private dining available

Two Henrys Restaurant  
at Hilton Pearl River

## First Course

### Soup of the Day

ask your server for today's selection

### Roasted Gold Beets & Whipped Burrata

red wine reduction, citrus, crispy sunchokes

### Slow Roasted Pork Belly

avocado salsa verde, charred pineapple relish, cilantro



## Hudson Valley Restaurant Week

3 courses of highlights  
from our upcoming  
2023 Spring Menu

\$44.95/person  
plus tax, beverage, gratuity

Reservations: 845.735.9000 x 155

@TwoHenrysHPR

## Second Course

### Pan Roasted Atlantic Salmon

curried cauliflower, sumac yogurt, citrus, fennel

### Cab Braised Short Rib DPNB Treccione Pasta

cabernet braised short rib, local artisanal pasta, crème fraiche,  
horseradish, asparagus, shaved parmesan

### "General Cole's" Cauliflower (vegan)

spring vegetables, honey-gochujang glaze, sesame seeds,  
scallions, mint

## Third Course

### Vanilla Cheesecake

citrus segments, whipped cream

### Chocolate Puddin'

whipped cream, dark chocolate crisps, strawberries

### Yuzu Panna Cotta

wildflower honey & pistachio

## Support local restaurants

### Buy a Two Henrys Gift Card

- >>> No expiration
- >>> Dine-In / Take-Out
- >>> Great gift idea
- >>> Scan to purchase, or via  
our social media pages



## Destination Dinners

Enjoy dinner with a view in one of many unique &  
memorable settings around our property, reserved  
just for your family or small group - or maybe just  
for two - to reconnect.

Call 845.735.9000 x 140

#DestinationDinnersHPR



## Thank you...

for supporting our third-generation family business & other local Hudson Valley restaurants.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
20% gratuity will be added to all parties of 8 or more.*