

Hudson Valley Restaurant Week

\$28 Price Fixe Menu; No Substitutions; Tax, Beverage, & Gratuity not included

WEEK 1, MARCH 15 - 21

**APPETIZERS**

Roasted Butternut Squash & Apple Soup with Red Wine Syrup

Local Baby Arugala with Roasted Red & Yellow Peppers, White Anchovies, Shaved Romano & Lemon Vinaigrette

Steamed Prince Edward Island & Mussels with Herondale Farm Chorizo, Leeks, Garlic & White Wine

**ENTREES**

Lemon, Mustard & Herb Roasted Chicken w/ Wild Rice & Barley "Risotto", Garlic Spinach, & Caramelized Shallot Jus

Grilled Pork Chop with Crispy Parmesan Polenta, Braised Swiss Chard, & Black Currant Sauce

Pan Roasted Haddock with Jasmine Rice Pancakes, Grilled Asparagus, Fried Leeks & Rice Wine Vinaigrette

**DESSERTS**

White Chocolate Creme Brulee with Russian Tea Cakes

Apple, Pear, & Cranberry Crisp with Vanilla Ice Cream

House Baked Cheesecake with Praline & Caramel Sauce

WEEK 2, MARCH 22 - 28

**APPETIZERS**

Crabmeat, Leek, & Cheddar Fritters with Cayenne Tartar Sauce

Equinox Farms Baby Greens with Parmesan Crisps, Asparagus, Radish & Champagne Vinaigrette

Chicken & Shredded Pork Soup with Sweet Peppers & Spinach

**ENTREES**

Grilled Hanger Steak with Herbed Spaetzle, Caramelized Shallots, Swiss Chard & White Wine Jus

Pink Pepper Pappardelle with Braised Duck, Cremini, & Locatelli Romano

Seafood Fricassee with Clams, Shrimp, Calamari, Roasted Tomato, Cipollini Onions, & Basmati Rice

**DESSERTS**

Port Marinated Strawberry Shortcake with Mint & Candied Lemon Peel

Blueberry Apple Crisp with Vanilla Ice Cream

Chocolate Crepes with White Chocolate Praline Cream & Chocolate Sauce