

HUDSON VALLEY RESTAURANT WEEK

~\$2.95 per person

APPETIZERS

apple & cheddar

cabot clothbound cheddar, apple, organic greens
shaved beets, endive, maple vinaigrette

fried brussels sprouts

herbed breadcrumbs, lemon aioli

roasted baby carrots

spiced brown butter honey, sage - ricotta

mussels

smoked date curry, cream, cilantro

chicken liver crostini

marsala shallot jam, pistachio

foie gras torchon - \$10 supplement

fruit compote, hazelnuts, endive

ENTRÉES

linguine

roasted cauliflower, lemon, chiles

grilled rainbow trout

watercress, red onion, chickpeas, fennel

roasted free range chicken

apple -mustard slaw, flageolet beans, smoked jus

fried hudson valley duck leg

cheddar grits, plum barbecue

flat iron steak

grilled red onion, squash, potato puree

DESSERT

maple apple bread pudding

vanilla ice cream

salted caramel pot de crème

hazelnuts, sea salt, whipped cream

sorbet

daily selection

~~menu items subject to change daily without notice~~

~available monday - thursday & sunday only~