

HUDSON VALLEY RESTAURANT WEEK

SPRING 2018

~\$2.95 per person

APPETIZERS

gem lettuce

crispy pancetta, roquefort, red onion,
buttermilk dressing

fried brussels sprouts

herbed breadcrumbs, lemon aioli

roasted baby carrots

spiced brown butter honey, sage · ricotta

p.e.i. mussels

gumbo, chorizo, baguette

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

market preparation

DESSERT

pecan pie bread pudding

dulce de leche, toffee

salted caramel pot de crème

hazelnuts, sea salt, whipped cream

sorbet

daily selection

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

~available sunday · thursday only~