

**HUDSON VALLEY RESTAURANT WEEK DINNER MENU**

**\$32.95 Per Person | Tax & Gratuity Additional**

Available March 11 - March 24 | Monday - Friday

**APPETIZERS**

**Beet & Arugula Salad**

Honey Citrus Vinaigrette,  
Goat Cheese Mousse, Ciabatta Tuile

**Butter Braised Chicken Wings**

Warm Gorgonzola, Spicy Sausage Crema,  
Pickled Celery Sticks

**Oysters**

3 Blue Point Oysters, Cucumber Mignonette

**Spring Leek & Potato Soup**

Parmesan Tuile, Crispy Chorizo, Herb Oil

**Pancetta & Cheddar Potato Croquettes**

Saffron & Chive Aioli

**Poached Egg & Asparagus Salad**

Truffle Oil, Easter Egg Radish,  
Cracked Black Pepper

**Vietnamese Rice Noodle Salad (GF, V)**

Carrots, Cucumber, Toasted Cashews,  
Fresh Herbs, Toasted Sesame Dressing

**Suggested Pairings**

**Night Shift Morph** | Everett | Massachusetts | 8

**Pasqual Jolivet** | Rosé | Liore Valley | France | 8

**ENTRÉES**

**Grilled 10 oz USDA Prime NY Strip Steak**

Garlic Mashed Potatoes, Grilled Asparagus, Roasted Garlic Crema

*Suggested Pairing Festivo | Malbec - Monteviejo - Mendoza, Argentina || 10*

**Gnocchi Bolognese**

House Made Gnocchi, Shaved Parmesan, Herb Oil

*Suggested Pairing Bell Glos | Pinot Noir | Clark & Telephone | California || 18*

**Fried Chicken**

Garlic Mashed Potatoes, Cajun Aioli, Haricot Verts, Spicy Honey

*Suggested Pairing Fiddle Head | American IPA | Shelburne Vermont || 8*

**Seared Citrus Tofu (GF, V)**

Coconut Lime Rice with Red Beans & Mango

*Suggested Pairing Armador | Sauvignon Blanc | Casablanca Valley, Chile || 10*

**Pork Tenderloin**

Creamy Parmesan Polenta, Roasted Fava Beans,  
Dried Apricot & Raisin Gastrique

*Suggested Pairing KCBC | Science Fair Project | Brooklyn, NY || 9*

**Grilled Shrimp Ratatouille**

Fettucine Pasta, Spring Squash & Roasted Tomato Sauce,  
Crispy Leeks, Shaved Parmesan

*Suggested Pairing Quattro Mani | Montepulciano | Abruzzo, Italy || 9*

**Market Fish**

Coconut Scented Basmati Rice,  
Roasted Tomato & Olive Compote, Fresh Scallion

*Suggested Pairing Laurent Miquel | Chardonnay | France || 8*

**Reserve Wine by the glass pairings available upon request**

**DESSERTS**

**Hudson Valley Apple Crisp**

Granny Smith apples, Vanilla Bean Ice Cream, Caramel Sauce

**Tiramisu Cream Puff**

Mascarpone Mousse, Coffee Anglaise, Chocolate Almond Crisps

**Orange Blossom Panna Cotta**

Orange Blossom Custard, Blood Orange Gelée, Citrus Tuile

**Sorbet of the Day**

Ask Your Server For Today's Selection

**Dessert Libations**

**A Vanilla Sky** | Vanilla Infused Bourbon, Kahlua, Vanilla-Bean Simple Syrup, Heavy Cream, Splash of Pepsi || 10

**Coffee Prohibition** | Cruzan Coconut Rum, Godiva Choco, Dark Crème De Cocoa, Espresso, Heavy Cream || 10

**Port wine pairings available upon request**