

Hudson Valley Restaurant Week March 21st – April 3rd \$39.95

(choice of)

Roasted Beet & Arugula Salad Citrus Vinaigrette, Shaved Fennel, Ricotta Salata, Red Onion

Classic Steamed Mussels White Wine, Fresh Thyme, Garlic, Shallots, Parsley, Lemon, Butter

House-Made Pierogi Black Truffle Potato Puree, Melted Onions, Brown Butter, Sage, Sour Cream

(choice of)

Crispy Duck Leg Confit Sour Cherry Sauce, Braised French Lentils& Bacon, Honey Glazed Carrots

Seafood Risotto Jumbo Mexican White Shrimp, Manila Clams, Calamari, Mussels, White Wine, Fresh Herbs

> House Made Pappardelle Slow-Cooked Beef & Pork Bolognese Sauce, Grana Padano

> > (choice of)

Crème Caramel Strawberries, Blackberries & Whipped Cream

Italian Style Ricotta Cheesecake Sweet Orange Slices & Whipped Cream

Valrhona Extra-Bitter Chocolate *Pot de Crème*Whipped Cream

Substitutions Politely Declined Automatic Gratuity Added to Parties of 6 or More