

Restaurant Week

\$44.95 prix fixe dinner menu

FIRST COURSE

— choice of 1 —

Chef's Inspirational Soup

Wedge Salad **gf**

little gem / creamy blue cheese dressing / applewood bacon
hard boiled egg / cherry tomato

Cranberry Pecan Salad **v/gf**

mixed greens / frisée / candied pecans / dried cranberries
whole grain mustard dressing

CW Hummus **vg/gf**

roasted garlic hummus / grilled eggplant caponata
house giardiniera vegetables / pita

SECOND COURSE

— choice of 1 —

Chicken Pot Pie

classic recipe

Ginger Soy Beef Skewers **gf**

kimchi whipped potatoes / broccolini

Jägerschnitzel

breaded pork cultet / mushroom sauce
red cabbage / herbed spatzle

Pappardelle Tartufo Bianco **v**

wild mushrooms / shallot / roasted garlic / porcini cream sauce

Roasted Branzino Filet **gf**

fall fennel ratatoullie / tomato saffron broth

Smoked Apple Pizza

bechamel / smoked mozzarella / cheddar / brussels / bacon jam

DESSERT

— choice of 1 —

Apple Strudel **v**

caramel sauce / crème anglaise

Hazelnut Mousse **v/gf**

whipped cream

Pumpkin Bread Pudding **v**

whiskey maple cranberries / crème anglaise



Indulge Your Senses®

MUSIC ★ RESTAURANT ★ PRIVATE EVENTS ★ WINERY

Founder & CEO: Michael Dorf
Executive Chef: Tony Moustakas
Winemaker: Travis Van Caster
Beverage Director: Denise Prykanowski

WINES ON TAP

FLIGHTS

4 2oz glasses

Classic Flight.....16
Riesling, Rosé, Pinot Noir,
Cabernet Sauvignon

Unusual Reds.....16
Cinsault, Syrah,
Petite Sirah, Malbec

Wondrous Whites.....16
Sauvignon Blanc, Riesling,
Chardonnay, Roussanne

SPARKLING

Pét-Nat Riesling.....14 54
Uva Blanca Vineyard,
Finger Lakes, New York '21

WHITE

Sauvignon Blanc.....12 46
Lake County, California '22

Riesling.....13 50
Finger Lakes, New York '20

Chardonnay.....14 54
North Coast, California '21

Roussanne.....14 54
American Wine '22

ROSÉ

Mediterranean Rosé Wine.....12 46
France '22

RED

Pinot Noir.....15 60
North Coast, California '22

Cabernet Franc.....14 56
Uva Blanca Vineyard, Finger Lakes, NY '20

Cinsault.....14 56
Alder Springs Vineyard, Mendocino, CA '21

Malbec.....14 56
Alder Springs Vineyard, Mendocino, CA '21

RED continued

Syrah.....13 50
Lake County, California '21

Cabernet Sauvignon.....14 56
North Coast, California '21

Petite Sirah.....13 50
Alexander Valley, Sonoma, California '20

Sweet Riverside Red.....13 50
USA NV

Bourbon Barrel Aged Red Blend.....14 56
North Coast, California '20

BOTTLES

SPARKLING

City Bubbles Cava.....14 56
Penedés, Spain NV

Sweet Bubbles Cava.....14 56
Penedés, Spain NV

Pink Bubbles Cava.....14 56
Penedés, Spain NV

Pét-Nat Riesling.....14 56
Uva Blanca Vineyard, Finger Lakes, New York '20

Pét-Nat Rosé.....15 60
California '22

Thomson & Scott.....48
Alcohol-Free Chardonnay, Germany NV

WHITE

Chardonnay.....52
North Coast, California '20

Roussanne Reserve.....62
Cuvee Alder Springs, Mendocino, California '19

ROSÉ

Rosé of Pinot Noir.....11 46
California '21

RED

Pinot Noir Reserve “Cuvée Durant”.....70
Durant Vineyard, Willamette Valley, Oregon '18

Cabernet Sauvignon Reserve “Cuvée de L'Ouest”.....78
Napa Valley, California '18

Syrah Reserve.....71
Alder Springs Vineyard, Mendocino, California '18

SWEET

Riesling.....12 54
Uva Blanca Vineyard,
Finger Lakes, New York '20

Port-Style Kosher.....12 52
“Chazak” California, NV

COCKTAILS

Post Harvest Buck.....15
—CREATED BY KENNY AND AINE AT CITY WINERY HUDSON VALLEY
Jim Beam, Angostura bitters, Owens ginger beer,
fresh lime juice

Pineapple Mint Margarita.....15
—CREATED BY DREI WILSON AT CITY WINERY NYC
Milagro Blanco tequila, triple sec, fresh lime juice,
pineapple juice, fresh mint

Alexander's Paper Plane.....15
—CREATED BY ALEXANDER DARPINO AT CITY WINERY PHILADELPHIA
Jim Beam, Fernet Branca, Aperol, fresh lemon juice

A Sunny Day in Paris.....15
—BY NISSA ANDERSON AT CITY WINERY GRAND CENTRAL
Captain Morgan rum, fresh lemon juice,
St-Germain elderflower liqueur, peach nectar

The Impressionist.....15
—BY AMIRALI HAJI TEHRANCHI AT CITY WINERY GRAND CENTRAL
Beefeater Gin, Lillet Blanc,
St-Germain elderflower liqueur

City Specialty Cocktail.....15
ask your server for seasonal selection

RASÀSVÀDA ZERO-PROOF COCKTAILS
—CREATED BY GILBERT ROBINSON AT CITY WINERY NYC
Invigorating 100% whole-plant decoctions uniquely
crafted using unhurried techniques from herbalism,
tea traditions, and Eastern medicine

Try it with soda, tonic, or on the rocks to enjoy the
complex and bitter flavors

Rose Bergamot.....11
Rose Bergamot, fresh lemon juice, simple syrup,
Lyre's Italian Orange

Ruby Artemisa.....11
Ruby Artemisia, grapefruit juice,
citrus sour mix, club soda

Black Ginger.....11
Black Ginger, simple syrup, ginger beer, fresh lime juice

BEER & CIDER

BOTTLES/CANS

Two Roads.....10
Passion Fruit Gose, Stratford, CT – 16oz

Narragansett.....9
Lager, Rhode Island, NY – 12oz

Sloop.....10
Juice Bomb, Fishkill, NY – 12oz

Paradox.....11
Pilsner, Hudson, NY – 16oz

Kona.....10
Big Wave Pale Ale, Kailua-Kona, HI – 12oz

Millhouse.....10
Velvet Panda Stout, Poughkeepsie, NY – 12oz

Millhouse.....10
Cold One Kolsch, Poughkeepsie, NY – 12oz

Athletic Brewing.....8
“Upside Dawn” Golden Ale Non-Alcoholic,
Stratford, CT – 12oz

CIDERS

Docs.....10
Apple Cider, Warwick, NY – 12oz

BEVERAGES

Mountain Valley Sparkling.....7
sparkling natural mineral water – 1L

Mountain Valley Spring.....7
natural mineral water – 1L

Soda.....4
Coca-Cola products

Twinings Tea.....5
black / green / herbal

Coffee.....5
full coffee menu available upon request



Our wines are produced locally with
impeccably-sourced grapes
from world-class vineyards in
California, Oregon, and New York.

Love our Wine? Join the Club!

VINOFILE PLUS \$30 MONTHLY

6 MONTH MINIMUM
monthly bottle of wine / complimentary wine flights
tasting parties for you and a guest / private winery tour
advance ticket access / waived ticketing fees & more



SCAN TO LEARN MORE

WE HAVE A LARGE SELECTION
OF OLD WORLD CLASSIC
BOTTLES ON OUR WINE LIST
— JUST ASK!