



HUDSON VALLEY RESTAURANT WEEK MENU

3-COURSE PRIX FIXE LUNCH MENU \$39.95 — 3-COURSE PRIX FIXE DINNER MENU \$44.95

(Tax & Gratuity Not Included)

October 30–November 12, 2023

APPETIZER

CHOOSE ONE

Potato Leak Soup

Topped with Frizzled Onions

Panko Mozzarella Caprese

Panko Crusted Fresh Mozzarella Cheese, Grilled Tomatoes, Fresh Basil, and E.V.O.O

Blueberry Baby Arugula

Organic Blueberries, sliced Almonds, Goat Cheese, 3 Citrus Sun-Dried
Apricot Vinaigrette

MAIN COURSE

CHOOSE ONE

Pappardella Fresca

Exotic Mushrooms, Grape Tomatoes, Baby Spinach, White Wine, Touch of
Cream

Cabernet Braised Beef Short Ribs

Slow braised Organic Dry aged Beef Short Ribs, Cabernet pan jus over Asiago
Polenta, Pan roasted Root Vegetables, Pistachio Citrus Gremolata

Chicken Valdostana

Stuffed & Rolled w/ Spinach, Prosciutto & Fontina Cheese. Finished in a
Mushroom Sherry Wine Sauce. Served with Mashed Potatoes & Baby Carrots

Corvina Seabass Picatta

Pan seared with Artichokes, Capers, Sun-Dried Tomatoes, in a Lemon White
Wine Sauce with Roasted Potatoes, Baby Carrots,

DESSERT

CHOOSE ONE

Tiramisu

Mascarpone cream, Espresso infused ladyfingers, topped with
waves of mascarpone

Chocolate Temptation

Chocolate cake with cocoa from Ecuador, chocolate &
hazelnut creams and crunch, chocolate glaze

Cannoli

Pastry shell stuffed with cannoli cream, with crumble
pistachios