

## HUDSON VALLEY RESTAURANT WEEK

**LUNCH \$29.95**  
**OCT 30TH THRU NOV 12TH 2023**  
**( AVAILABLE MONDAY- FRIDAY )**

### **APPETIZERS**

Choice of

Wild Mushroom Soup  
Autum Salad ~ beets, squash toasted walnuts ,arugula, shaved parmesan cheese  
French Country Meatball ~ creamy polenta, au jus  
Provencal Bruschetta ~ sauteed mushrooms  
Grilled Asparagus, fried egg, shaved parmesan cheese, truffle oil  
Grilled Garlic Sausage ~ lentils, leeks, mustard  
Salmon Tartare ~ avocado, cucumber, lemon vinaigrette(\$+3)  
Onion Tart, truffle oil, bacon

### **ENTREE**

Choice of

Provençal Palette ~ quinoa, mushroom, beets, lentil, ratatouille, burrata  
Moules "Poulette" ~ steamed mussels, fine herbs, pommes frites  
Duck Confit Tacos (3)  
Bell & Evans Chicken Breast Milanese ~ white wine, lemon  
Linguine Provençal, ratatouille, basil, garlic, olive oil  
Sliced Steak Sandwich on baguette, onions, garlic pommes frites  
John Dory ~ tomato, basil,, garlic, eggplant caviar  
Beaf Bourguignon ~ carrot, mushroom, french beans, mashed potato  
Salmon Sautee ~ ratatouille, flageolet beans  
Pork Shank ~ autum vegetable risotto

### **DESSERT**

Choice of

Crème Caramel  
Serge's Banana Cake, chocolate, vanilla, almonds  
Chocolate Mousse Tart

If you have food allergy, please speak to the owner, manager, chef or your server  
No substitutions please ~ Menu subject to change based on availability ~ Not available to go

## HUDSON VALLEY RESTAURANT WEEK

**DINNER \$44.95**  
**OCT 30TH THRU NOV 12TH 2023**  
**(NOT AVAILABLE SATURDAY)**

### **APPETIZERS**

Choice of

Wild Mushroom Soup  
Autum Salad ~ beets, squash, toasted walnuts ,arugula, shaved parmesan cheese  
French Country Meatball ~ creamy polenta, parmesan cheese, au jus  
Provencal Bruschetta ~ sauteed mushrooms  
Jumbo Lump Crab Cake ~ corn, french beans, mushroom salad (+3)  
Grilled Garlic Sausage ~ lentils, leeks, mustard  
Salmon Tartare ~ avocado, cucumber, lemon vinaigrette  
Escargots Bourguignon ~ garlic, parsley, butter(+2)

### **ENTREE**

Choice of

Provençal Palette ~ quinoa, mushroom, beets, lentil, ratatouille, burrata  
Moules "Poulette" ~ steamed mussels, fine herbs, pommes frites  
Sautèed Shrimp ~ sambal, farro, broccoli rabe  
Bell & Evans Chicken Breast Milanese ~ white wine, lemon  
Leg of Lamb Brochette ~ roasted garlic thyme sauce (\$+2)  
Calf's Liver ~ sautèed, onions, balsamic reduction  
John Dory ~ tomato, basil,, garlic, eggplant caviar  
Beaf Bourguignon ~ carrot, mushroom, french beans, mashed potato  
Salmon Sautee ~ ratatouille, flageolet beans  
Pork Shank ~ spring vegetable risotto  
Hanger Steak Au Poivre ~ pommes frites +(\$4)

### **DESSERT**

Choice of

Crème Caramel  
Serge's Banana Cake, chocolate, vanilla, almonds  
Chocolate Mousse Tart

If you have food allergy, please speak to the owner, manager, chef or your server  
No substitutions please ~ Menu subject to change based on availability ~ Not available to go