



RESTAURANT AND BAR

## Hudson Valley Restaurant Week

October 30<sup>th</sup> – November 12<sup>th</sup>

*(Thurs. - Sat. 5PM-Close)*

Three Course Pre-Fix Dinner Menu \$44.95

Beverage, Tax and Gratuity not included. This menu does not allow for modifications. Enjoy!

### Apps:

#### **SMOKED BRISKET AGNOLOTTI**

House Smoked Brisket, Cornbread & Gruyere Stuffed Pasta Pillow,  
Sweet Potato Cream Sauce, Apple Blossom Cranberry Julip

#### **PUMPKIN ENCHILADA - VG**

Roasted Pumpkin, Sweet Corn, Black Beans, Flour Tortilla,  
Braised Tomatillo Emulsion

#### **AUTUMN WINE-SOAKED PEAR**

Local Roasted Beets, Baby Salad Greens, Farmers Cheese,  
Blood Orange Shallot Vinaigrette

### Mains:

#### **PORK SHANK OSSO BUCCO**

Red Skin Mashed Potato, Baby Carrots, Rosemary Port Wine Demi

#### **APPLE GINGER GLAZED SALMON**

Skillet Potato, Autumn Brussels

#### **GNOCCHI ALA DONATO**

Beef, Pork and Sausage Ragù, Braised in San Marzano Tomato  
and White Wine. Sauteed with Fresh Potato Gnocchi

#### **FALL HARVEST PENNE - VG**

Sauteed Autumn Vegetables, Blistered Cherry Tomato, Baby Spinach,  
Roasted Pepper Sweet Basil Pesto

#### **CHICKEN AND WAFFLES**

Crispy Fried Coleman's All-Natural Breast of Chicken, Sriracha Honey,  
Bourbon Barrel Maple, Cinnamon Mascarpone, Sweet Belgian Waffle, Pickles

### Third:

**Any selection of our daily delectable desserts**

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[www.restaurant1839.com](http://www.restaurant1839.com)

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