

Hudson Valley Restaurant Week

LUNCH \$29.95

Appetizer

French Onion Soup

Seafood Chowder (dairy/gluten free)

Escargot

Snails in a garlic parsley butter sauce

Blistered Shishito Peppers

Spicy aioli dipping sauce

Crab Hush Puppies

Fried cornmeal & crabmeat fritters with a Cajun sour cream dipping sauce

Entrée

Crepe du Jour

Scrambled eggs, ham & Swiss cheese, side salad & home fries

Spinach & Goat Cheese Quiche served with baby greens

Oeuf du Roi

Poached egg on a goat cheese potato cake over a bed of ratatouille

French Toast served with home fries & fresh fruit

Le Jardin Banh Mi

Choice of: Asian Braised Pork, Grilled Chicken or Tofu

Cooked in a sweet Thai chili sauce & topped with kimchi, a quick pickled slaw of carrot, cucumber, cilantro, scallion, jalapeno, with spicy mayo, on a baguette, with hand cut fries & salad

Fried Chicken Sandwich

Cheddar cheese, sauteed onions, bacon & dill aioli, served with fries & kale salad

Croque-Monsieur/Madame (with sunny-side egg)

Fish Tacos

Blackened sole, kale, pico de gallo in flour tortillas, baby greens

Veggie Delight Salad

Sauteed tofu, kale, quinoa, beets, lemon parmesan dressing & sriracha aioli drizzle

Dessert

Bread Pudding * Crepe du Jour * Brownie a la Mode

Hudson Valley Restaurant Week

DINNER \$44.95

Appetizer

French Onion Soup

Seafood Chowder (dairy/gluten free)

Sauteed Calamari

Olive oil, garlic, parsley, butter, tomatoes & walnuts

Escargot

Snails out of the shell sauteed in garlic parsley butter

Crab Hush Puppies

Fried cornmeal & crabmeat fritters with a Cajun sour cream dipping sauce

Grilled Kielbasa

Roasted Red Peppers, Caramelized Onions & Whole Grain Mustard

Entrée

Lobster Stew

Maine lobster slow simmered in a creamy broth with fresh corn & potatoes

Salmon & Lentils

Pan roasted salmon, creamy braised lentils, mixed vegetables & Dijon cream sauce

Trout Almondine

Almond crusted filet of trout, Basmati rice, sauteed spinach & lemon beurre blanc

Mussels & Fries

Choice of white wine, curry cream or saffron cream

Pasta Carbonara

Bacon, ham & peppercorns in a cream sauce, tossed with linguini & topped with an egg yolk

Coq au Vin

Bone in Chicken stewed in a red wine sauce with potatoes & root vegetables

NY Strip Steak au Risotto

Grilled & sliced NY strip steak over a wild mushroom risotto, Dijon mustard cream sauce

Veggie Delight Salad

Sauteed tofu, kale, quinoa, beets, lemon parmesan dressing & sriracha aioli drizzle

Dessert

Bread Pudding * Crepe du Jour * Brownie a la Mode