

Hudson Valley Restaurant Week Dinner Menu

\$39.95 three course

Appetizer, choice of one

Forest Mushroom Soup or Soup of The day

Baby Arugula Salad, with feta cheese, toasted almonds, Kalamata olives, cucumber, cherry tomatoes, carrots, sweet red onions, and lemon fresh herb vinaigrette

Fresh Mozzarella and Beef-Steak-Tomato Caprese

Goat Cheese Stuffed Dates with orange and apricot marmalade

House made Bell Pepper, Goat Cheese and basil ravioli with fresh oregano Butter sauce

Entrée, choice of one

Horseradish and Panko Crusted Flounder Filet, beet and mushroom risotto, mixed vegetables and orange dill sauce

Organic Chicken Toscana, mashed potatoes, mixed vegetables and oven roasted tomatoes mushrooms white wine cream

House-Made Cavatelli, sweet Italian sausage, wild and shitake mushrooms, spinach, and white wine extra virgin olive oil

Shrimp and Scallops Linguini with crispy pancetta, oyster mushrooms, peas, and white wine fresh basil cream

Grilled Flat Iron Steak, with gorgonzola mashed potatoes, mixed vegetables and brandy red wine sauce

House-Made-Fettuccini-Vegetarian, mixed assorted vegetables tossed with marinara sauce over linguini with or without cheese

Dessert, choice of one

Caramelized apple cheese cake, with whipped cream and raspberry sauce

Coconut and Cinnamon **Rice Pudding**,

Fresh Strawberry with whipped cream

Baggers Purse with raspberry sorbet

Hudson Valley Restaurant Week Lunch Menu

\$25.95 three course

Appetizer, choice of one

Forest Mushroom Soup or Soup of The day

Baby green salad, carrots, cherry tomatoes, beets, sweet red onions, gorgonzola cheese and balsamic vinaigrette

Goat Cheese Stuffed Dates topped with toasted almonds

Caesar Salad with croutons

Fresh Mozzarella and beef steak tomatoes with balsamic and red wine reductions

Entrée, Choice of one

Grilled Shrimp over Risotto, with mushrooms, white wine and fresh parmesan cheese

House-Made Cavatelli, Tossed with sweet Italian sausage, wild and shitake mushrooms, oven roasted tomatoes and white wine extra virgin olive oil

Sautéed Chicken Breast Toscana, with mashed potatoes, mixed vegetables and cherry tomatoes, fresh basil white wine sauce

Seared Sea Scallops over baby arugula with feta cheese, carrots, sweet red onions, cucumber, toasted almonds, Kalamata olives and lemon herb dressing

Roasted Salmon Filet, diced mixed vegetables, basmati rice pilaf and cherry tomatoes white wine sauce

Fettuccini Vegetarian, assorted mixed vegetables tossed with marinara sauce

Crab Cake Sliders with mustard aioli sauce and fries.

Dessert, choice of one

Caramelized apple cheese cake, with whipped cream and

Coconut and Cinnamon **Rice Pudding**,

Poached Pear with whipped cream and raspberry sauce

Beggars Purse with raspberry sorbet