

## *Hudson Valley Restaurant Week Menu*

*\$44.95/Guest*



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### *First Course (Choose One)*

**Mushroom Pâté Crostino** with black truffles and chervil

**Whipped Ricotta** with roasted and pickled peppers, toasted garlic, basil and oregano

**Little Gem Lettuce** with lemon vinaigrette, spring onions, sunflower seeds, radish and mint

**Charred Cabbage** with tahini, toasted breadcrumb, dill and nutritional yeast

**Roasted and Glazed Beets** with pistachio yogurt, aged balsamic, black pepper and sorrel

**Slow-Roasted Lamb Ribs** with honey glaze, spiced yogurt, jalapeno and lemon

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### *Second Course (Choose One)*

**Blistered Duck Egg** with farro verde, spinach puree, crispy oyster mushrooms and pea tendrils

**Spaghetti alla Gricia** with guanciale, sugar snap peas, black pepper and pecorino

**Golden Tilefish** with fava bean puree, crab salad, spring peas and pickled mussels

**Chicken Milanese** with puntarelle alla romana, anchovy, garlic, dijon and lemon

**Grass-Fed Beef Striploin** with charred carrots, nasturtium, pepper relish and red wine jus  
+\$10 Supplement

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### *Dessert (Choose One)*

**Vanilla Bean Panna Cotta** with caramelized honey and bee pollen

**Chocolate Mousse** with almond crumble, raspberry and olive oil

**Warm Ricotta Doughnuts** with brown butter caramel and blood orange

**Grandma's Olive Oil Cake** with glazed figs and whipped cream

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*Please note: Restaurant Week Menu Requires Participation from the Entire Table. Thank you for your understanding.*