

## Hudson Valley Restaurant Week, Spring 2024 Lunch 29.95

### First Course

- Red lentil, carrot, ginger soup
- Crispy eggplant stack, fresh mozz, tomatoes, basil, balsamic reduction
- Jumbo shrimp cocktail (3 pieces)
- General Sal's cauliflower, sweet, tangy sauce
- Mexican street corn, cotija, cilantro, chipotle mayo
- Organic mixed greens, mandarin orange, strawberries, red onion, gorgonzola, citrus dressing
- Beef & veal meatballs, whipped ricotta, toast points
- Grilled lollipop lamb chops, honey-cabernet glaze, fresh thyme *add 9*
- Bread less crab cake, mango coulis *add 9*

### Second course

- Sole francese, almonds, sautéed vegetables
- Lobster ravioli, cognac-cream
- Tuscan grilled salmon, asparagus risotto, charred lemon
- Pappardelle bolognese, shaved parm
- Traditional chicken or eggplant parm, penne
- Shrimp pesto wrap, mixed greens, tomatoes
- Bistro burger, caramelized onions, bacon, cheddar, fig jam
- Seasonal vegetable risotto, shaved parm
- Grilled filet mignon, mashed potatoes, asparagus, Bordelaise sauce *add 11*
- Pistachio-crustéd halibut, sautéed spinach, citrus dressing *add 11*

### Mama's Dessert

- Fresh berry Napoleon, Grand Marnier whipped cream
- Chocolate brownie, fresh whipped cream
- Apple strudel, vanilla ice cream
- Caramel flan



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- Bread less crab cake, mango coulis *add 9*

### Second course

- Sole francese, almonds, sautéed vegetables
- Lobster ravioli, cognac-cream
- Tuscan grilled salmon, asparagus risotto, charred lemon
- Pappardelle bolognese, shaved parm
- Traditional chicken or eggplant parm, penne
- Pork chop scarp, hot or sweet cherry peppers, roasted potatoes, white wine-lemon sauce
- Seasonal vegetable risotto, shaved parm
- Grilled filet mignon, mashed potatoes, asparagus, Bordelaise sauce *add 11*
- Pistachio-crustéd halibut, sautéed spinach, citrus dressing *add 11*

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