



Dinner

outdoor seating
private dining available



First Course

Blistered Shishito Peppers
gochujang aioli, fried shallots, herbs

Roasted Beets & Citrus Salad
watercress, honey-lemon yogurt, quinoa

Pork Belly Tostones
roasted garlic aioli, crispy plantain, salsa fresca

Second Course

Roasted Atlantic Salmon
cauliflower puree, lemon-caper pesto, oven dried tomatoes

Cab Braised Short Rib
parmesan polenta, market vegetables, braising jus

Grains & Greens Bowl (v)
farro, lentils, creamy lemon tahini, cucumbers, tomatoes, baby greens, market veggies, feta

Third Course

Yuzu Panna Cotta
local wildflower honey, candied pistachio

Dark Chocolate Puddin'
chocolate pearls, strawberries, whipped cream

Vanilla Cheesecake
fresh berry coulis, whipped cream

Hudson Valley Restaurant Week

3 courses of highlights
from our upcoming
2024 Spring Menu

\$44.95/person
plus tax, beverage, gratuity

Reservations: 845.735.9000 x 155
via OpenTable

@TwoHenrysHPR

Support local restaurants

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- >>> No expiration
- >>> Dine-In / Take-Out
- >>> Great gift idea
- >>> Scan to purchase, or via our social media pages



Weekly Specials

Every week our culinary team gets creative using what's fresh & new. Some favorite menu items get their start as weekly specials.



Ask your server or catch a sneak peek at
@twohenryshpr >> >>



Thank you...

for supporting our third-generation family business & other local Hudson Valley restaurants.