



X2O Xaviars on the Hudson
Hudson Valley Restaurant Week 2023

Lunch Menu - \$29.95

Appetizers

Mousseline of Chicken Livers

Vegetable Pickle, Grain Mustard & Sliced Baguette

Wild Mushroom Ravioli

Truffle & Port Glaze

Ulster County Field Greens & Goat Cheese

Apple with Mustard Vinaigrette

Green Onion & Black Truffle Risotto

Parmigiano Cookie & Shaved Cheese

Butternut Squash Bisque

Slovenian Pumpkin Seed Oil

Entrees

Locally Raised Chicken Roasted with Fresh Herbs

Yukon Gold Puree & Wild Mushroom Sauce

Medley of Vegetables

House-made Tagliatelle with Shrimp

Champagne sauce with Fresh Tarragon

Roast Loin of Heritage Pork

Red Wine Reduction & Pear Mostarda

Sugar Snap Peas & Creamy Polenta

St. Peters Fish with Garlic & Lemon Crumbs

Basmati Rice

Cauliflower & Lemon Caper Sauce

Honey and Sake Glazed King Salmon

Ragout of Orzo & Broccoli Rabe

Del Cabo Tomatoes & Mushroom Jus

Desserts

“Classic” Crème Caramel

Fresh Fruit

Red Velvet Cake

Mascarpone Frosting & Crème Anglaise

Belgian Chocolate Espresso Tart

Short Bread Crust & Pistachio Foam

Deconstructed Apple and Cranberry Cobbler

Brown Butter Panna Cotta & Whipped Cream

Almond Pound Cake

Blueberry Compote & Candied Almonds

Hudson Valley “Spirited” Cocktails & Wines from Hudson Valley Vineyards & Wineries

White

Riesling 2020

\$13

Whitecliff Vineyard, New York

Red

Red Blend 2020

\$16

Whitecliff Vineyard, New York

Cocktails

H.V. Spiked Cider

\$14

Vodka, Apple Cider, & Sprite

H.V. Red or White Sangria

\$13

Brandy, Wine & Mixed Fruit

If you have a food allergy, please speak to the owner, manager, chef, or server.



X2O Xaviars on the Hudson
Hudson Valley Restaurant Week 2024

Dinner Menu - \$44.95

Appetizers

Mousseline of Chicken Livers

Vegetable Pickle, Grain Mustard & Sliced Baguette

Warm Flan of Foraged Mushrooms

Beurre Blanc & Snipped Chives

Ulster County Field Greens & Goat Cheese

Apple with Mustard Vinaigrette

Green Onion & Black Truffle Risotto

Parmigiano Cookie & Shaved Cheese

Butternut Squash Bisque

Slovenian Pumpkin Seed Oil

Crispy Tuna Roll "Tempura"

Avocado & Caramelized Soy

Entrees

Locally Raised Chicken Roasted with Fresh Herbs

Yukon Gold Puree & Wild Mushroom Sauce

Medley of Vegetables

Hudson Valley Foie Gras & Beef Cheek Ravioli

Crushed Amoretti & Truffled Port Glaze

Pasture Raised & Roasted Heritage Pork Rack

Red Wine Reduction & Pear Mostarda

Sugar Snap Peas & Creamy Polenta

Pan-Roasted Chatham Cod

Buttered Basmati Rice

Cauliflower & Lemon Caper Sauce

Honey and Sake Glazed King Salmon

Ragout of Orzo & Broccoli Rabe

Del Cabo Tomatoes & Mushroom Jus

Braised Short Ribs of Beef

White Cheddar & Corn Grits with Brussels Sprout

Brotherhood Port Glaze

Desserts

"Classic" Crème Caramel

Fresh Fruit

Red Velvet Cake

Mascarpone Frosting & Crème Anglaise

Belgian Chocolate Espresso Tart

Short Bread Crust & Pistachio Foam

Deconstructed Apple and Cranberry Cobbler

Brown Butter Panna Cotta & Whipped Cream

Almond Pound Cake

Blueberry Compote & Candied Almonds

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White

Riesling 2020

\$13

Whitecliff Vineyard, New York

Red

Red Blend 2020

\$16

Whitecliff Vineyard, New York

Cocktails

H.V. Spiked Cider

\$14

Vodka, Apple Cider, & Sprite

H.V. Red or White Sangria

\$13

Brandy, Wine & Mixed Fruit

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