



Hudson Valley Restaurant Week

Goosefeather

BRUNCH

\$39.95 per person

Starters

(choose one)

Dry-Aged Beef Potstickers, Chinese Mustard Horseradish

Smashed Crispy Fingerling Potatoes, Turmeric Caramel, Pickled Chilis, Scallion - *V, GF*

Fried Chicken Dumplings, Nashville Hot Oil, Scallion

Shaved Snow Pea Salad, Seasonal Fruit, Hot & Sour Tamarind, Peanuts, Pickled Chilis - *V, GF*

Mains

(choose one)

Taiwanese Fried Chicken & Mochi Waffles, Soy Maple Syrup

Hong Kong French Toast, Ginger Maple

Sausage Egg & Cheese Fried Rice, Longanisa Sausage, American Cheese

Wild Mushroom Rice Noodle, Tamarind Black Bean, Hazelnut - *V*

Dessert

Mango Mochi Waffle, Cornflake Crumble, Mango Sorbet





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DINNER

\$44.95 per person

Sommelier's Daily Wine Pairing +28 pp

Starters

(choose one)

- Dry-Aged Beef Potstickers, Chinese Mustard Horseradish
- Kung Pao Chicken Wings, Shaved Celery, Peanuts, Buttermilk Ranch
- Crispy Shrimp Bao, Pickled Daikon, General Tso's Sauce, Cabbage
- Shaved Snow Pea Salad, Seasonal Fruit, Hot & Sour Tamarind, Peanuts, Pickled Chilis - *V, GF*

Mains

(choose one)

- Black Pepper Beef, Charred Onion, Broccoli, Holy Basil
- Char Siu Berkshire Pork Belly, Local NY Cherries, Chinese Mustard Supreme Rice, Land x Air x Sea - *GF*
- Wild Mushroom Rice Noodle, Tamarind Black Bean, Hazelnut - *V, GF*
- Chinese Flowering Cauliflower, Chi Chow Chili Tofu, Mint - *V, GF*

Desserts

(choose one)

- Watermelon Shave Ice, Citrus Sorbet, Mochi, Chocolate Chips, Agave Mint Syrup - *V*
- Mango Mochi Waffle, Cornflake Crumble, Mango Sorbet

