

**Apropos Restaurant**  
**Hudson Valley Restaurant Week 2024**  
**October 28 – November 10, 2024**  
**Lunch - \$29.95**  
**Dinner - \$44.95**

Menu

### **1st Course**

*Butternut Squash Soup with Toasted Pumpkin Seeds*

*Salad of Local lettuce with Apple & Goat Cheese Aged Sherry Vinaigrette*

*Wild Mushroom Risotto with Barolo Syrup & Parmigiano Cookie*

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### **Main Course**

*Hudson Valley Chicken Roasted with Apple Cider Marinade*

*Toasted Israeli Couscous & Autumn Vegetables*

*Seared Salmon with Chili & Yuzu Glaze*

*Yukon Gold Potatoes & Broccoli Rabe*

*Roast Rack of Pork with Crisp Apple Fritter*

*Soft Polenta with Ronny Brook Cream & Parmigiano*

*Shrimp & Scallop Sauté with Fresh Tarragon in Puff Pastry*

*Charred Tomato & Asparagus*

### **Dessert Course**

*Almond Cake With Blueberry Compote*

*“Classic” Crème Brûlée*

*Apropos Hot Fudge Sundae with Candied Pecans & Crème Chantilly*