terrapin

Hudson Valley Restaurant Week Dinner Menu

Oct. 28 – Nov. 10, 2024 (excluding Saturdays) \$39.95 2-course dinner | \$44.95 3-course dinner



choice of appetizer

mesclun salad with balsamic vinaigrette (v, vq, mwf)

caesar salad with grilled garlic bread croutons, topped with anchovies (mwf)

shaved brussels sprout, dinosaur kale, roasted beet and goat cheese salad (v, mvg, mwf) pumpkin seeds, toasted croutons and champagne vinaigrette

golden nugget squash soup (v, mvg, mwf)

coconut milk and lemongrass

morel and wild mushroom bisque (v)

garlic, sweet onions, cream and vegetable stock with plenty of mushrooms

truffled fig, brie and roasted shallot quesadilla topped with fresh arugula (v)

barbecued duck and fontina quesadilla with mango-avocado salsa

choice of entrée

uncle vinny's special rigatoni (mv, mvg, mwf)

sautéed strips of chicken breast (or tempeh for vegetarian/vegan option) with spinach in a tomato-sherry sauce

pumpkin ravioli (v)

pecans, oven dried tomatoes and brown butter-sherry sauce

bowtie pasta with sweet sausage, garlic, cream, tomatoes and broccoli rabe (mwf) extra virgin olive oil and grated parmesan

gnocchi with butter and trufflfes (v)

caribbean red beans and rice with local chickpea tempeh (v, mvg, mwf)

topped with queso frito, sautéed kale and sliced avocado

grilled salmon with smoked paprika-garlic oil (wf)

sautéed kale and truffle mashed potatoes

asiago cheese crusted chicken breasts with a whole grain mustard sauce garlic mashed potatoes and maple glazed brussels sprouts

maple brined bistro pork chop with calvados apple demi-glace (mwf) topped with maple-bacon almonds and served with sweet potato gratin and sautéed spinach

braised boneless beef short rib gratinee

slow cooked in a rich beef an onion broth over yukon gold mashed potatoes topped with caramelized onions and a melted gruyere crostini

dessert du jour