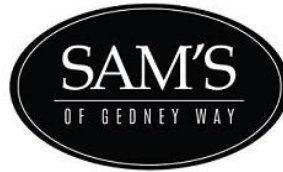




October 28- November 10, 2024



## HUDSON VALLEY RESTAURANT WEEK

### LUNCH

**\$29.95**

*Available Monday – Friday 12-3pm*

#### FIRST COURSE

##### **Cauliflower + Black Truffle Velouté**

Sourdough Crouton | Thyme | Parmesan

##### **Gem Lettuce + Pear Salad (GF)**

Maple Roasted Seckel Pears | Herbed Goat Cheese  
Pumpkin Seed | Cranberry | Champagne Vinaigrette

##### **Angry Little Neck Clams + Pemaquid Mussels**

Sesame Chili Crunch | Tomato-Shrimp Broth  
Grilled Ciabatta

#### ENTRÉE

##### **Grilled Salmon PLT**

Crispy Pancetta | Vine Ripe Plum Tomato  
Black Pepper Aioli | Ciabatta | Shoestring Fries

##### **Crushed Avocado + Piquillo Pepper Tartine**

Radish | Pecorino Romano

**Add Local Sunny Side Duck Egg + \$4**

##### **Pan Seared Branzino Acqua Pazza**

Toasted Farro | Basil | Norwich Meadow Carrots  
Zucchini | Saffron Chardonnay Broth

#### DESSERT

##### **Pumpkin Panna Cotta (GF)**

Apple-Cranberry Compote | Tangerine

##### **Mexican Chocolate Bread Pudding**

Reposado Tequila + Orange Caramel | Cinnamon Crema

##### **Warm Espresso Glazed Doughnut**

Longford's Chocolate Ice Cream | Salted Pretzel Crumble  
Toasted Marshmallow

### DINNER

**\$44.95**

*Available Monday – Friday 5-9pm | Sunday 4pm – Close*

#### FIRST COURSE

##### **Cauliflower + Black Truffle Velouté**

Sourdough Crouton | Thyme | Parmesan

##### **Gem Lettuce + Pear Salad (GF)**

Maple-Roasted Seckel Pears | Herbed Goat Cheese  
Pumpkin Seed | Cranberry | Champagne Vinaigrette

##### **Angry Little Neck Clams + Pemaquid Mussels**

Sesame Chili Crunch | Tomato-Shrimp Broth  
Grilled Ciabatta

##### **Market Butternut Squash Carpaccio**

Gorgonzola Dolce | Crispy Soybean | Baby Arugula  
Aged Balsamic | Aji Dulce Chili

#### ENTREE

##### **Pan Seared Branzino Acqua Pazza**

Toasted Farro | Basil | Norwich Meadow Carrots  
Zucchini | Saffron Chardonnay Broth

##### **Wild Mushroom + Ricotta Rotolo**

Spinach Bechamel | Aged Parmesan | Preserved Lemon

##### **Short Rib Ragu + Fresh Bucatini Pasta**

Acorn Squash | Marinara | Ricotta Salata

##### **Porcini-Crusted Petit Beef Tenderloin +\$6 (GF)**

Leek Risotto | Haricot Verts  
Rosemary Red Wine Demi-Glace

#### DESSERT

##### **Pumpkin Panna Cotta (GF)**

Apple-Cranberry Compote | Tangerine

##### **Mexican Chocolate Bread Pudding**

Reposado Tequila + Orange Caramel | Cinnamon Crema

##### **Warm Espresso Glazed Doughnut**

Longford's Chocolate Ice Cream | Salted Pretzel Crumble  
Toasted Marshmallow



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