



HUDSON VALLEY SPRING RESTAURANT WEEK, \$44.95/PERSON

TO BEGIN. A CHOICE OF:

3 BEETS

3 beets, roasted, raw, and crispy, on a bed of lavender goat cheese, with balsamic hazelnut crumble, and a drizzle of maple balsamic vinaigrette

SPRING PEA AND RADISH SALAD

Assorted English peas and sugar snap peas are tossed with a garden assortment of radishes and spring greens, and lightly tossed in a lemon anchovy vinaigrette

CARROT GINGER SOUP

Topped with swirls of carrot top pesto and ginger crema

TO FOLLOW, A CHOICE OF:

FOWL

Cast-iron roasted Spring chicken with rosemary-thyme au jus, crispy polenta and charred seasonal veg

FISH

Local Steelhead Salmon Trout, oven roasted on a cedar plank, with a pistachio butter, and served with a seasonal Israeli couscous pilaf, and charred seasonal veg

UNION VALE BURGER

Our signature blend from Millbrook Beef and Dairy, on a brioche bun with ramp aoili, dressed greens, local cheddar and a fried egg

TO FINISH, A CHOICE OF:

STRAWBERRY RHUBARB CRISP

served warm, with a scoop of vanilla

BOOZY SORBET