HUDSON VALLEY RESTAURANT WEEK

TO START

COUNTRY MILK BREAD

layered with sundried garden tomato, farm herbs, ricotta and miso butter

FIRST COURSE

choice of

WOODFIRED BROCCOLINI

raisins, salsa verde

CARROT SOUP

saffron, ginger, chili crisp

SECOND COURSE

choice of

HEIRLOOM GRAIN SALAD

farro, tzatziki, avocado

CAVATELLI

charred tomato, shichimi, scallion

CHICKEN KATSU BAO

katsu sauce, cabbage slaw, pickles

THIRD COURSE

choice of

CHOCOLATE CAKE

dulce de leche chantilly, cocoa nib, coffee crumb

HOUSE-MADE ICE CREAM ℰ SORBET

\$39++ per guest available through Sunday, April 13th

