



Hudson Valley Restaurant Week

Goosefeather

BRUNCH

\$39.95 per person

Starters

(choose one)

Dry-Aged Beef Potstickers, Chinese Mustard Horseradish

Smashed Crispy Fingerling Potatoes, Turmeric Caramel, Pickled Chilis, Scallion - *V, GF*

Fried Chicken Dumplings, Nashville Hot Oil, Scallion

Shaved Snow Pea Salad, Seasonal Fruit, Hot & Sour Tamarind, Peanuts, Pickled Chilis - *V, GF*

Mains

(choose one)

Taiwanese Fried Chicken & Mochi Waffles, Soy Maple Syrup

Hong Kong French Toast, Ginger Maple

Sausage Egg & Cheese Fried Rice, Longanisa Sausage, American Cheese

Wild Mushroom Rice Noodle, Tamarind Black Bean, Hazelnut - *V*

Dessert

Seasonal Dragon Rangoon, Vanilla Ice Cream





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DINNER

\$44.95 per person

Sommelier's Daily Wine Pairing +28 pp

Starters

(choose one)

Dry-Aged Beef Potstickers, Chinese Mustard Horseradish
Kung Pao Chicken Wings, Shaved Celery, Peanuts, Buttermilk Ranch
Crispy Shrimp Bao, Pickled Daikon, General Tso's Sauce, Cabbage
Shaved Snow Pea Salad, Seasonal Fruit, Hot & Sour Tamarind, Peanuts, Pickled Chilis -

V, GF

Mains

(choose one)

Black Pepper Beef, Charred Onion, Broccoli, Holy Basil
Char Siu Berkshire Pork Belly, Plum, Chinese Mustard
Supreme Rice, Land x Air x Sea - *GF*
Wild Mushroom Rice Noodle, Tamarind Black Bean, Hazelnut - *V, GF*

Desserts

(choose one)

Seasonal Shaved Ice, Mochi - *V*
Seasonal Dragon Rangoon, Vanilla Ice Cream

