

# Hudson House River Inn

## Hudson Valley Restaurant Week

March 31- April 13  
Lunch/ 3 courses 29.95



### Appetizers

New England Crab & Corn Chowder  
*a traditional favorite*

Chilled Golden Beets

*topped with fresh diced tomato, coach farms goat cheese, fresh basil, olive oil & balsamic drizzle*

Burrata, Grilled Eggplant & Beefsteak Tomato

*roasted red peppers, baby arugula with extra virgin olive oil and truffle balsamic glaze*

### Entrees

Sesame Glazed Salmon Sandwich

*with a ginger soy glaze over asian slaw on a toasted ciabatta roll - shoestring fried*

Braised beef RAgù over Rigatoni Pasta

*braised beef, celery, onions and carrots in a chianti wine tomato sauce - topped with fresh diced burrata and fresh basil*

Spring Salad

*baby arugula, pears, grapefruit, caramelized pecans and blue cheese crumbles tossed with an apple cider vinaigrette - topped with 3 cajun shrimp*

Hudson House Lobster - Avocado Roll

*a hudson house version of a new england classic - served on a toasted ciabatta roll with a hint of dijon loaded with lobster - served with shoestring fries (12.00 surcharge)*

### Dessert

Belgian Chocolate Mousse Cake  
*raspberry drizzle and fresh shipped cream*

New York Style Cheesecake

*fresh whipped cream and raspberry drizzle*

Executive Chef - John Guerrero

General Manager - Craig Sherman

# Hudson House River Inn

## Hudson Valley Restaurant Week

March 31 - April 13  
Dinner / 3 courses / 44.95



### Appetizers

Lobster Bisque  
*a traditional house favorite*

Homemade Burrata, Grilled Eggplant & Beefsteak Tomato  
*roasted red peppers, baby arugula with extra virgin olive oil and truffle balsamic glaze*

Arugula Salad

*dried cranberries, caramelized pecans, blue cheese crumble tossed in balsamic vinaigrette*

### Entrees

Chicken Forestiere

*mushroom marsala wine sauce - horseradish mashed potatoes and baby vegetables*

Whole Grain Mustard &

Crabmeat Encrusted Faroe Island Salmon  
*citrus wine sauce - horseradish mashed potatoes and baby vegetables*

Steak Frites

*8 ounce certified black angus new york strip steak topped with caramelized onions and bordelaise sauce  
served with paremsan truffle shoestring fries*

Dijon CRusted New Zealand Rack of Lamb

*drizzled with bordelaise sauce - horseradish mashed potatoes and baby vegetables*

### Dessert

Chocolate Lava Cake  
*vanilla ice cream and caramel sauce*

Individual Apple Tartine

*caramel drizzle and french vanilla ice cream*

Executive Chef - John Guerrero.

General Manager - Craig Sherman