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## HUDSON VALLEY RESTAURANT WEEK

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### APPETIZERS

*please pick one*

#### **Spinach Dip**

spinach, artichoke, side of toasted sourdough

#### **Boar Flatbread**

coffee and red wine braised wild boar with one year old aged manchego,  
poached asian pear, baby spinach, creamy white sauce base

#### **Chicken Marsala Soup**

red wine soup base with mushroom, chicken, sautéed gnocchi, topped with parmesan

#### **Kale Salad**

bourbon candied walnut, apple, feta, dijon maple vinaigrette

### MAINS

*please pick one*

#### **White Wine Salmon**

salmon filet, white wine butter sauce, fingerling potatoes, cherry tomatoes, asparagus

#### **Wild Boar Ragu**

coffee red wine braised wild boar, pappardelle, side of rosemary focaccia, smokey goat cheese crumble

#### **Katsu Chicken Club**

crispy fried chicken, spicy lemon aioli & herb aioli, cabbage, bacon, sourdough, house fries, pickle wedge

#### **Pesto Gnocchi**

gluten free sautéed gnocchi, house made vegan pesto sauce, sun-dried tomatoes, broccoli

### DESSERTS

*please pick one*

#### **Chocolate Mousse**

rich chocolate mousse, sliced strawberries, whipped cream, chocolate drizzle

#### **Brownie A La Mode**

warm chocolate brownie, scoop of vanilla ice cream, chocolate drizzle

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. From time to time, items may be substituted based on availability or seasonality. Menus and pricing subject to change.*