Hudson Valley Restaurant Week Menu

$44.95/Guest

ONE WITH LAND
PINE BUSH, NY

First Course (Choose One)

Mushroom Pâté Crostino *black truffles, chervil, virgin olive oil*

Spicy Anchovy Crostino *cultured butter, parsley, lemon*

Cacio E Pepe Fritters *pecorino romano, white truffle oil, black peppercorn*

Spinach Salad *toasted almond, basil, plum, aged balsamic balsamic-thyme vinaigrette*

Shaved Celery Salad *toasted walnut, medjool dates, fines herbs, piave vecchio cheese*

Charred Caraflex Cabbage *sesame vinaigrette, toasted breadcrumbs, basil, dill, lemon*

Crispy Brussels Sprouts *maple-sherry agrodolce, smoked sea salt, wild mint, pistachio*

Second Course (Choose One)

Spaghetti Primavera *spring onion, asparagus, snap peas, garlic, creme fraiche, parmesan*

Rigatoni *braised lamb shoulder, roasted garlic, white wine, oregano, pecorino*

Steelhead Trout *english pea puree, new potatoes, affilla cress, lemon, black truffle dressing*

Bone-In Heritage Pork Chop *roman spices, mustard greens, apricot mostarda, chamomile*
+$5 Supplement

Grass-Fed Beef Burger *caramelized onions, gruyère, pickles, garlic aioli, hand-cut fries*
Add bacon +$3 Add fried duck egg +$3

Dessert (Choose One)

Vanilla Bean Panna Cotta *caramelized honey, bee pollen*

Warm Doughnuts *nutella, lemon zest*

Grandma's Olive Oil Cake *raspberries, elderflower, whipped mascarpone*

Dark Chocolate Espresso Torte *amarena cherries, creme fraiche, arbequina olive oil*

Chef Jared Baithwaite

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