

HUDSON VALLEY RESTAURANT WEEK

OCTOBER 28TH - NOVEMBER 10TH

DINNER 5PM-9PM

SUNDAY, MONDAY, WEDNESDAY, THURSDAY (NOT AVAILABLE TUESDAY, FRIDAY, SATURDAY)

3 COURSES FOR \$39.95

STA	ARTERS
POLENTA BITES (GF)	TUNA TARTARE
Smoked paprika aioli, sea salt	Avocado, soy, sesame, cilantro, crispy wontons
CRISPY GOAT CHEESE SALAD (V)	NEW ENGLAND CLAM CHOWDER
Arugula, roasted yellow beets, candied pecans, raspberry vinaigrette	Littleneck clams, bacon, gold potatoes, oyster cracker
MA	AINS —
TAGLIATELLE	HERB ROASTED CHICKEN BREAST (GF)
Roasted butternut squash, brussels sprouts, parmesan, sage	Free range, sweet potato puree, haricot verts, pan jus
PAN SEARED SALMON (GF)	PETITE FILET MIGNON (GF)
Creamy polenta, kale, roasted mushrooms, olive oil	Whipped potatoes, grilled broccolini, au jus
DE	SSERT —
FLOURLESS CHOCOLATE CAKE (GF)	BANANA BREAD PUDDING
Vanilla ice cream, creme anglaise	Served warm with vanilla ice cream & bourbon

caramel sauce