



March 16-29 2020 Hudson Valley Restaurant Week

Dinner \$32.95 *Beverages, Tax, Gratuity Not Included*

Course 1 (Choose 1)

***Soup of the Day** – Refer To Your Server

BBQ Duck Tacos – Crescent Farms Duck, Crispy Wonton Shell, Tofu Veggie Mix

***Roast Beet Salad** – Country Line Farms Beets, Mixed Field Greens, Radish, Balsamic Glaze

PEI Mussels – Tomato and Cream Salmon Bisque

***Coconut Lime Ceviche** – Baby Shrimp, Atlantic White Fish & Corn Tortilla Chips

Course 2 (Choose 1)

****Veggie Bowl** – Quinoa, Tofu, Local Vegetable Mix, Red Pepper Coulis

NY Strip Steak – Roasted Potatoes, Broccoli, Red Wine Compound Butter

Chicken Spaetzle – Pounded Thin, Pan Fried, Mushroom Cream Sauce, Spaetzle

Homemade Cavatelli – Lioni Brooklyn Ricotta Cheese, Broccoli Rabe, Sausage, Garlic, Oil, Gorgonzola

***Pan Seared Mahi Mahi** – Broccoli, Beets, Carrots, Lemon Butter Sauce

Course 3 (Choose 1)

Rhubarb Cookie Crumble – Raspberry Sorbet

***Coconut & Lemongrass Panna Cotta** – Kumquats

NY Cheesecake – Marbled Nutella

***Gluten Free**

*Please discuss any food allergies you may have with Server, Manager or Chef.
Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of airborne illness.
20% gratuity may be added to groups of 5 or more.*