



**Hudson Valley Restaurant Week**  
**November 7th– 20th, 2022**

**Lunch \$24.95 – 3 Course** (Beverages, Tax and Gratuity NOT Included)

**Course 1**

- **CREAM OF BUTTER NUT SQUASH SOUP** - Goat Cheese “Croutons”, sage infused oil
- **CAESAR SALAD** – Romaine, Creamy Caesar Dressing, Parmesan, Garlic Croutons
- **FALL SALAD** – Mesclun Mix, Roasted Squash, Pumpkin Seeds, Cranberries, Scorched Brie & Maple Dressing
- **HUMMUS SPREAD** – Tzatziki, Roasted Red Peppers, Toasted Pita Bread
- **SPICY SALMON TACOS** – Crispy Wonton Shell, Avocado, Asian Slaw, Eel Sauce, Sesame Seeds
- **CRISPY BRUSSEL SPROUTS** - Parmesan Cheese, Crispy Rice, Sweet Thai Chili Sauce

**Course 2**

- **8oz ANGUS BURGER** - Bacon, Caramelized Onions, Cheddar, Lettuce, Tomato & Garlic Aioli [Fries or Salad]
- **PORK SCHNITZEL** – Crispy Pork Medallions, Crispy Spaetzle, Brussel Sprouts, Mushroom Cream Sauce
- **EGGPLANT PARMESAN** – Mozzarella & Ricotta Stuffed, Tomato Sauce & Zucchini Noodles
- **ORGANIC CHICKEN** – French Cut Chicken Breast, Kale, Sweet Potato Mash, Italian Punch Butter Sauce
- **FILET OF BRANZINO** – Spinach, Roasted Potatoes, Mushrooms, Artichokes & Beurre Blanc +\$3
- **BEEF BOURGUIGNON** – Slow Cooked Beef, Green Beans, Onions, Mushrooms, Mashed Potatoes +\$5

**Dinner \$39.95 – 3 Course** (Beverages, Tax and Gratuity NOT Included)

**Course 1**

- **CREAM OF BUTTER NUT SQUASH SOUP** – Goat Cheese “Croutons”, Sage Infused Oil
- **CAESAR SALAD** – Romaine, Creamy Caesar Dressing, Parmesan, Garlic Croutons
- **FALL SALAD** – Mesclun Mix, Roasted Squash, Pumpkin Seeds, Cranberries, Scorched Brie & Maple Dressing
- **HUMMUS SPREAD** – Tzatziki, Roasted Red Peppers, Toasted Pita Bread
- **SPICY SALMON TACOS** – Crispy Wonton Shell, Avocado, Asian Slaw, Eel Sauce, Sesame Seeds
- **CRISPY BRUSSEL SPROUTS** – Parmesan Cheese, Crispy Rice, Sweet Thai Chili Sauce

**Course 2**

- **PORK SCHNITZEL** – Crispy Pork Medallions, Crispy Spaetzle, Brussels Sprouts, Creamy Mushroom Sauce
- **EGGPLANT PARMESAN** – Mozzarella & Ricotta stuffed, Tomato Sauce, & Zucchini Noodles
- **ORGANIC CHICKEN BREAST**– French cut, Kale, Sweet Potato Mash, Italian Punch Butter Sauce
- **SHRIMP FETTUCCINI** - Sliced Asparagus, Basil, Cherry Tomatoes, Sherry Wine Tomato Sauce
- **FILET OF BRANZINO** - Spinach, Roasted Potatoes, Mushrooms, Artichokes, Beurre Blanc Sauce
- **BEEF BOURGUIGNON** – Slow Cooked Beef with Green Beans, Onions, Mushrooms, Mashed Potatoes
- **HANGER STEAK** – Mashed potatoes, Garlic Green Beans, Peppercorn Brandy Cream Sauce +\$5

**Course 3**

**Pumpkin Cheesecake** – Whipped Cream, Caramel  
**Rose Apple Tartlet** - Cinnamon Pearls

**Espresso Panna Cotta** – Vanilla, Raspberry Coulis  
**Chocolate Brownie** - Dulce De Leche Foam, Black Cherry

*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.*

**\*\*Our vegetables and products from this menu are from Saturn farm & Norwich meadows farm helping to support the local industry**