



November 9-22 2020 Hudson Valley Restaurant Week

3 Courses

Lunch \$25.95 Beverages, Tax and Gratuity not included

Course 1

- **Soup of the Day**—Ask Your Server Please
 - **Butternut Squash Salad** – roasted butternut squash, baby greens, fried goat cheese, pumpkin seeds, cherry vin
 - **Summit Farms Artichoke Spinach Dip** – charred pita
 - **Cilantro Mussels** -PEI mussels, mixed peppers, cilantro broth (spicy)
 - **Salmon Tartar** – salmon sashimi style, crispy rice, sesame seed, wakame, avocado mousse
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Course 2

- **Au Poivre Burger** – 8oz blend, candied red onions, au poivre aioli, brioche bun
- **Fallsburg Organic Airline Chicken** – pan seared, french cut breast, kale, squash, fig glaze
- **Ravioli D'Manzo** – homemade short rib & ricotta ravioli, brown sauce, crispy onions, mushrooms
- **Veggie Bowl** – local vegetables, quinoa, mushrooms, red pepper sauce
- **Stuffed Salmon** – salmon roll with spinach, sun dried tomato, quinoa, herb sauce

Dinner \$35.95

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- **Hanger Steak** – roasted potato, broccoli, black truffle jus

• **Desserts for Lunch and Dinner:** Course 3

- **Apple Candy Cherry Pie**– vanilla ice cream
- **Vanilla Pana Cotta**- berry compote, port wine reduction
- **Pumpkin Cheesecake** – caramel sauce

*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, 18% for smaller groups*