



Hudson Valley Restaurant Week Menu

Appetizers

Phyllo Wrapped Bay Scallop

Mesclun Greens & a Tahini-Ginger Sauce

Blood Orange & Fennel Salad

Mesclun Greens, Spiced Pecans, & a Lemon Thyme Vinaigrette

Tuscan White Bean Soup

Garnished with House-Made Pesto & Pine Nuts

Entrées

Pan Seared Salmon

Almond & Scallion Sticky Rice, Braised Baby Bok Choy, Citrus-Dashi Sauce

House-Made Tagliatelle

Sautéed Crimini & Oyster Mushrooms in a Sundried Tomato & Marsala Wine Sauce

Soy-Braised Lamb Shank

Sweet Potato Puree & a Apple & Wilted Spinach Salad

Desserts

New York Style Cheesecake *(Assorted Flavors)*

Zesty Lemon or Lime Curd Tart

Chocolate Mouse Bomb