

Jean Claude Lanchais- Executive Chef



Stacey-Ann Crawford – Food & Beverage Manager

HUDSON VALLEY RESTAURANT WEEK LUNCH MENU

MARCH 14th - 27th, 2011

(excluding weekends)

PRE FIXE \$20.00 +

TO START

Goat Cheese Salad, Roast Asian Pear, Citrus Vinaigrette

Or

Saffron Potato Soup, Mussels Broth, Fried Leeks

Or

Heirloom Tomato and Baby Arugula Flatbread, Pesto Sauce

ENTREE

Farfalle Pasta in a White Wine Broth, Veal Sausage, Spinach, Reggiano Cheese,

Or

Polenta Crusted Blue Cod, Asparagus and Potato Hash, Lemon Beurre Blanc

Or

Chicken Paillard, Goat Cheese Salad, Frisee, Teardrop Tomatoes

DESSERT

Longford Hazelnut Gelato

Or

Seasonal Fruit Salad in Dry Vermouth



**HUDSON VALLEY RESTAURANT WEEK
DINNER MENU**

MARCH 14th – 27th, 2011

(excluding weekends)

PRE FIXE \$28.00 +

TO START

Goat Cheese Salad, Roast Asian Pear, Citrus Vinaigrette

Or

Saffron Potato Soup, Mussels Broth, Fried Leeks

Or

Salmon Rillette, Grilled Bread, Micro Greens

ENTREE

Pan Seared Hudson Valley Mouillard Duck, Blueberry Gastrique, Roast Baby Turnips, Rainbow Chard

Or

Monkfish Osso Bucco, Lemon Ragout, Saffron Risotto, Fried Leeks

Or

Meyer Organic Skirt Steak, Broccolini, Russian Banana Potatoes, Shallot Butter Sauce

DESSERT

Lava Cake, Chocolate Ganache, Vanilla Ice Cream

Or

Peach Melba, Vanilla Ice Cream, Strawberry Sauce, Toasted Almonds, Whipped Cream

Or

New York Apple Tart a la mode with Longford Hazelnut Gelato