



MENU GUIDELINES

1. For \$29.95 per person for dinner and \$20.95 per person for lunch, guests will be able to choose a three-course meal (including appetizer, entrée, and dessert).
2. Restaurants must provide a special Restaurant Week menu in addition to their standard menu. It is recommended that you offer three options for each course, i.e., three appetizers, three entrees and three desserts.
3. Beverage, tax and gratuities are not included in the price and this should be noted on the menu.
4. Menu items should be representative of your restaurant in both portion size and quality. Remember that your menu will leave an impression with diners, including many who might be trying your restaurant for the first time.
5. Include a vegetarian option. Vegetarians dine out too! It's one of the most frequent requests we receive.
6. The Restaurant Week menu should be presented to all guests along with the standard menu. Guests should not have to request the Restaurant Week menu.
7. Restaurant Week is about the Hudson Valley as a culinary destination. We encourage you to include Hudson Valley products on your Restaurant Week menu. A list of local sources is available on our website. Also visit our Restaurant Week sponsors for products to feature.
8. Restaurant Week is an opportunity to showcase your restaurant's cuisine and to highlight your best creations. You might choose to feature dishes that are most popular among your guests, some signature menu items, or your own favorites. Whatever your approach, be creative and have fun!
9. Use the Hudson Valley Restaurant Week logo on your menu to highlight your participation in the collaborative promotion.
10. Email a PDF of your Restaurant Week menu by February 15 to hvrw@valleytable.com and we will post it on the official website for diners to see. [PDF format only, please]

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