



HUDSON VALLEY RESTAURANT WEEK FALL MENU 2017

OCTOBER 30TH - NOVEMBER 12TH, 2017

**\$32.95 PER PERSON | 3-COURSE MEAL WITH
HOUSE MADE BREADS & VERMONT BUTTER**

FIRST COURSE

H.V. Baby Kale Salad
Honeycrisp Apple, Cider Vinaigrette, Marcona Almonds

Celery Root Soup
Crispy Pancetta, Chives, Sea Salt

House Made Ricotta Ravioli
Melted Leeks, Brown Butter Crumb, Sunchokes, Valley Sage

Maine Sea Scallop Crudo
Pear, Walnut, Smoked Olive Oil, Yuzu

MAIN COURSE

Braised Short Rib of Beef
Parsley Root, Truffled Veal Jus

Black Sea Bass
Romanesco Cauliflower, Fermented Garlic, Capers

Davoren Farm Vegetable Fricassee
Vegetable Demi, Cranberry Beans, Verjus

Cast Iron Murray's Chicken
French Lentils, Smoked Bacon, Maitake Mushrooms

DESSERTS

Local Artisanal Cheese Plate
Concord Grape & Balsamic Ice Cream, Grilled Baguette, Grapes & Nuts

"Candied Apple"
Honeycrisp Apple, Caramel, Cardamom

Flourless Chocolate Cake
Espresso Crumb, Café Cream, Chocolate Sauce

House Made Ice Cream & Sorbets
Daily Selection

**ITEMS SUBJECT TO CHANGE UPON AVAILABILITY
GRATUITY, BEVERAGES & TAX NOT INCLUDED
NO MENU SUBSTITUTIONS PLEASE**

**EXECUTIVE CHEF - VINCENT MOCARSKI
PASTRY CHEF - KATIE MACGREGOR**