



# 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**