




Hudson Restaurant Week Winter 2016 Menu


Available: Tuesday - Sunday from January 26 – February 5

APPETIZERS:

Chorizo, Ham and Potato Soup

Patatas Bravas - Crispy Potatoes, Pimentón, Cumin Aioli, Scallions 

Tuscan Chicken Liver Pâté


Wild Arugula Salad - Shaved Parmigiano Reggiano, Lemon Fennel Dressing 

Meat & Cheese Plate – Chef's Selection


ENTREES:

Braised Short Rib,
Sauce au Poivre, Chorizo and Goat Cheese Mashed Potatoes

Risotto Mascarpone,
Braised Ox Tail, Sugar Snap Peas

Cauliflower Steak
Golden Raisin Steak Sauce, Watercress and Roasted Butternut Squash, Spiced Pumpkin Seeds 

Mussels Romescada
Hazelnuts, Lobster Broth and Piquillo Pepper, Citrus

Housemade Ricotta Gnocchi,
Braised Escarole, White Beans and Garlic Confit 

DESSERTS:

German Chocolate Cake Sundae
Milk Chocolate Gelato, Coconut Crunch Gelato, Toasted Coconut,
Candied Pecans and Warm Butterscotch Sauce

Pear Tarte
Red Wine Poached Pear Tarte Tatin, Vanilla Bean Gelato

Nonna's IceBox Pudding
Chocolate Hazelnut Budino, Graham Hazelnut Crust,
Bourbon Vanilla Bean Pudding and Hazelnut Whipped Cream

Gelato
Any Two Scoops

\$35 per person + sales tax + gratuity

\$40 per person with wine pairing (Vicolo Pinot Grigio or Two Vines Cabernet Sauvignon)