



Hudson Restaurant Week Winter 2017 Menu


Available: Tuesday thru Sunday from January 24th – February 3rd

APPETIZERS:

Caramelized Onion Soup, Chive and Green Onion Bechamel Crouton 

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


Pâté Campagne - Classic Country Style 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

Radicchio, Beet and Walnut Risotto, 
Gorgonzola Picante

Grilled Market Fish,
Winter Squash and Vine Ripened Tomato Confit

Roasted All Natural Half Chicken,
Wild Mushroom, Bacon and Tomato Pan Gravy

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

Vanilla Bean Creme Brulée,
Raspberries and Mint

Gelato
Any Two Scoops

\$35 per person + sales tax + gratuity

\$40 per person with wine pairing (1 glass of Vicolo Pinot Grigio or Two Vines Cabernet Sauvignon)