# Hudson Valley Restaurant Week

# LUNCH MENU \$22.95 ~Choice of Appetizer~

Soup du Jour
Beet Salad
Diced beets, grapefruit, feta cheese, walnuts and lemon vinaigrette
Wedge Salad
Romaine hearts, bacon, tomato and blue cheese dressing
Sautéed Calamari
In a garlic, butter, parsley and walnuts

## ~Choice of Entree~

#### Pan seared Salmon over Mixed Vegetable Quinoa

Tomato onion citrus sauce

#### Euf du Roi

Poached Egg on a Goat Cheese Potato Cake over ratatouille

Fish Tacos (2 per order)

Sole, kale, corn & pico de gallo in flour tortillas, served with a side salad

# Crêpe du Jour

Scrambled eggs, ratatouille & goat cheese, served with a side salad

### Veggie Delight

kale, quinoa, diced beets & sautéed tofu

## Brussels Sprouts Salad with Sautéed Shrimp

Shaved raw brussels sprouts salad, blue cheese, apples and pumpkin seeds

### Quiche du Jour

served with a side salad

~Choice of Dessert~

Lemon Sugar Crepe a la Mode Homemade Bread Pudding Brownie a la Mode