

Hudson Valley Restaurant Week

DINNER \$44.95

Appetizer

French Onion Soup

Seafood Chowder

Escargot

Classic snails out of the shell broiled in garlic parsley butter

Burrata Provencal

Creamy burrata over a bed of warm ratatouille, grilled baguette

Sauteed Goat Cheese

Caramelized red onion, house made potato chips & a drizzle of honey

Blistered Shishito Peppers

Spicy citrus aioli

Entrée

Mussel & Fries

Choice of white wine, curry cream, mustard cream or saffron cream sauce

Salmon avec Lentils

Pan roasted salmon filet, cream braised lentils, mixed vegetables, dijon cream sauce

Fish & Chips

Battered & fried filet of sole, sriracha coleslaw, hand cut fries, malt vinegar tartar sauce

Trout Meuniere 32

Flour dusted filet of trout served with a mixed vegetable risotto & a lemon butter caper sauce

Coq au Vin

Bone in chicken stewed in a red wine sauce with carrots, celery, shallot & potatoes

Pasta Carbonara

Bacon, ham & peppercorns in a cream sauce, tossed with linguini & topped with an egg yolk

Boneless Fried Chicken

Boneless fried chicken served with classic mac n' cheese, broccoli, bacon red gravy on side

Eggplant Milanese

Breaded & fried eggplant topped with baby green, mozzarella, parmesan, tomato, red onion & balsamic vinaigrette

French Burger

Grilled burger, finished in French onion soup, topped with caramelized onion & Swiss cheese served with fries & side kale salad

Brownie, Bread Pudding or Nutella Crepe