



Hudson Valley Restaurant Week Dinner Menu - Fall of 2017

\$32.95 per person

Not including beverages, Tax and Gratuity

APPETIZERS

Creamy Cauliflower & Local Potato Soup

Local Roasted Cauliflower, Blooming Hill Farm Potatoes, Hudson Valley Fresh Cream, Crispy Pancetta Crumble

Caprese

House Made Mozzarella, Vine Ripened Tomato, Fire Roasted Peppers, Basil, EVOO

Bruschetta al Funghi

Bulich Farms Shitake Mushrooms, Toasted Bread Alone Peasant Bread, Fiore di Latte Mozzarella, Prosciutto di Parma

Butternut Squash Ravioli

Roasted Shallots, Pistachio, Parmigiano Brown Butter, Spinach Pesto Drizzle

ENTREES

Pizza

Kale & Speck

Local Lacinato Kale, Speck (Smoked Prosciutto), Herbed Ricotta, Mozzarella, House Pesto, Long Hot Peppers

Pasta

Paccheri all'Amatriciana

Charred Pine Island Red Onion, Guanciale, San Marzano Tomato Sauce, Over-Sized Rigatoni, Pecorino Romano, Basil

Carne

Murray's Chicken "Saltimbocca"

Pan Seared Free Range Chicken Breast, Calabrese Soppresatta, Sage, Modena Farms Caciocavallo Cheese, Sautéed Broccoli Rabe, Whipped Potatoes, Buttery Pan Jus

Pesce

Pesce Spada

Pan Seared Swordfish, Lemon & Herb Rub, House Made Sausage, White Beans, Local Spinach, White Wine Brodetto

DESSERT

Autumn Spiced Berry Cobbler, Jane's Vanilla Bean Ice-Cream

Hudson Valley Apple "Pizzeppole", Janes Cinnamon Ice-cream



Our Local Farms & Purveyors

Nat Kagan's Meat & Poultry

Supplier of locally sourced grass fed beef & organic free range chicken

Blooming Hill Farms

Known for their unaltered, eclectic and broad produce offerings - they grow and forage over 200 varieties of fruits and vegetables on a hundred acres in Orange County, NY, and are proud to sell to some of the finest restaurants in New York City, New Jersey, and the Hudson Valley.

Black Horse Farms

800 Acre Farm located in Athens NY. Renowned for their Sweet Corn & Tomatoes in the Summer Months, They Grow Everything and Grow it all exceptionally well.

Modena Farms Casa Del Caciocavallo

Traditional Italian cheesemakers since 1965 that produce caciocavallo cheese, similar to mozzarella with a taste slightly like provolone

Brotherhood winery

One of the oldest wineries in the United States, located in Washingtonville, keeps churning out award winning wines.

Jane's creamery

Jane's is a boutique family business run by ice cream fanatics Amy Keller and Bob Guidubaldi since 1985. Their award-winning ice cream is made from recipes handed down through their families for generations. Hand-crafting their artisanal ice cream in small batches ensures the quality.