

Hudson Valley Restaurant Week

March 15th - March 28th

Prix Fixe Menu

Lunch- 3 Courses/20 Dinner- 3 Courses/28

Paired with Hudson Valley Beers or Wine/12

FIRST COURSE

(choice of)

Mixed Green Salad

Pickled Radish, Toasted Almonds, Sherry Vinaigrette

 Ithaca Apricot Wheat  Millbrook Tocai Friulano 2009

Crispy Pork Belly

Braised Red Cabbage, Soft-boiled Egg

 Defiant Muddy Creek Lager  Millbrook Hunt Country Red 2007

Pureé of Tomato Soup

Topped with Parmesan Tuille

 Brooklyn Brown Ale  Whitecliff Vineyards Merlot 2008

SECOND COURSE

(choice of)

Cumin-crusteD Pork Loin

Compote of Local Apples, Mountain Products Smokehouse Bacon, Wild Rice

 Peekskill Brewery Old Wagon Ale  Millbrook Pinot Noir 2007

Seared Salmon

Preserved Lemon, Goat Cheese, Roasted Baby Beets, Wild Rice

 Peekskill Brewery Paramount Pale Ale  Millbrook New York State Chardonnay 2008

Grilled Flatiron Steak

Cumin Marinade, Butternut Squash Purée, Roasted Vegetables

 Peekskill Brewery Hop Common  Whitecliff Vineyards Cabernet Franc 2008

THIRD COURSE

(choice of)

Ginger Infused Flan

Feather Ridge Farm Milk and Whipped Cream

 Peekskill Brewery Vanilla Bourbon Stout  Tuthilltown Manhattan Rye

Chocolate Porter Cupcake

Chocolate Ganache Frosting

 Captain Lawrence Smoked Porter  Warwick Valley Bartlett Pear Liqueur

Pear Cheesecake

Poached Pears and Walnuts

 Keegan Ales Mother's Milk Stout  Warwick Valley Winston's Harlequin Port

(prix fixe price does not include beverage, tax or gratuity)