



HUDSON VALLEY RESTAURANT WEEK

march 12 - march 25

Bridget and I are sharing with you, some of our favorite dishes during R.W. The offerings are appropriate for both a leisurely lunch and a wonderful dinner. Many of the specialties are from friends and our explorations through the U.S., Italy and France, while utilizing Hudson Valley ingredients. We hope you enjoy our findings.

1ST COURSE APPETIZER

FRENCH ONION SOUP GRATINÉE

BUTTERNUT SQUASH & APPLE PURÉE

LOCAL ORGANIC BEET SALAD

*Roasted sweet Chioggia beets, fresh local crumbled goat cheese, tossed in a beet mustard vinaigrette *GF*

GRILLED PORTOBELLO NAPOLEON

*Marinated Portobello, fire roasted red peppers, house-made mozzarella with extra virgin olive oil & balsamic reduction *GF*

GRILLED SPICY ASIAN JUMBO SHRIMP

Cool Thai coconut quinoa, dried papaya, pecans & coconut curry dressing

PASTA, SUGO ALL'AMATRICIANA

One of Italy's best known pasta sauces from earthquake rocked Amatrice, Italy. Sautéed onion, guanciale, red sauce over spaghetti with Pecorino Romano cheese

MAIN COURSE ENTRÉE

DUCK CONFIT "SOUS VIDE"

This classic French "country" dish is served over bitter sweet Frisée with dried cranberries, candied walnuts pieces, dressed with Dijon cider vinaigrette

STEAK POMMES FRITES

8oz Flat iron steak, hand-cut French fries, dressed baby greens, viola!

SLOW BRAISED CRISPY PORK SHANK

From the Provence of Umbria, Italy.

This is a twice cooked hearty dish. Crispy and tender, first slow braised with porcini mushrooms, white wine, herbs and spices, then snuggled with guanciale and roasted, couple with roasted seasonal vegetables. Please allow 25 minutes

PAN SEARED FILET OF WILD ATLANTIC SALMON

*This featured long time fav was thoroughly enjoyed by **The New York Times** critic. Finished with a soy maple glaze, sautéed green beans, fennel and rosemary roasted potatoes*

BUTTERMILK CORN FLAKE BAKED CHICKEN

Over sautéed baby spinach, sweet peppers, mushrooms and onion medley tossed in red wine vinegar. Chicken is finished with a dollop of ranch dressing. Healthy and dang good!

SWEET EXPLORATIONS

"SIMPLY DELICIOUS" RED VELVET CAKE

We don't make it, because we can't make it this good!

FLOURLESS CHOCOLATE CAKE

Deliciously rich and light at the same time...and gluten free!

WARM APPLE CROUSTADE

We were turned onto this French version of "apple Pie" while in Paris. Granny Smith apples, cinnamon and brandy in a light pastry dough paired with crème Anglaise

CATHY'S NOT TO BE OUT DONE "LEMON BAR"

Eye-popping good!

GELATO FROM ITALY

Vanilla bean, chocolate or salted caramel with M&Ms and chocolate sauce



**Farm to Table
BISTRO**

Thank you so much for coming out to dine with us, and thanks to Jerry and Janet and their tireless staff at The Valley Table Magazine for putting RW together for our Hudson Valley tummies. Bon Appétit!

TUESDAY

WEDNESDAY

THURSDAY

Bistro Burger Day!
**1/2 PRICE
BURGERS
ALL DAY**

\$1 Oysters

King Crab Night!
1 1/4 LB FOR \$24.95

Live Music Friday & Saturday Nights! CALL AHEAD

SUNDAY

THREE-COURSE PRE FIXE \$32.95

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GRAPHIC NATURE
Fishkill

*"I once read that wine was no good for you, so I gave up reading."
.....Henny Youngman*

- read the fine print -

A WORD ABOUT YELP...WE DON'T CARE, GOOD, BAD OR INDIFFERENT. WE WILL NOT RESPOND TO ANY POSTING. THAT'S OUR STORY AND WE ARE STICKING TO IT. - Bridget & Chris