



October 30th-November 12th

3 COURSES | \$39.95 LUNCH | \$44.95 DINNER

DINNER

WELCOME TO THE VALLEY TABLE RESTAURANT WEEK

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

SOUP DU JOUR

SAN DAMIANO FARMS GREENS

BABY LETTUCES, SHAVED FENNEL, SWEET TEAR DROP RED PEPPERS, LEMON VINAIGRETTE *GF

CRISPY FRIED CALAMARI

IN RICE FLOUR TOSSED WITH PARMESAN CHEESE & FRESH HERBS, WITH SPICY CHIPOTLE AIOLI SAUCE *GF AVAILABLE "ALLA FRANKIE" TOO! +2

GRILLED PORTOBELLO NAPOLEON

MARINATED PORTOBELLO, FIRE ROASTED RED PEPPERS, HOUSE-MADE MOZZARELLA WITH EXTRA VIRGIN OLIVE OIL & BALSAMIC REDUCTION *GF

ESCARGOT

TENDER MORSELS SIMMERED IN PERNOD, GARLIC, PARSLEY, WHITE WINE *GF

CRISPY CHICKEN WINGS

YOUR CHOICE OF TERIYAKI, BUFFALO, BARBECUE, OR OUR HOUSE MADE DRY RUB

MAIN COURSE ENTRÉE

"OUR SIGNATURE" BEER BRAISED SHORT RIBS

24 HOUR PREP TIME, BRAISED FOR HOURS & FINISHED WITH A MOLASSES MOP REDUCTION. CHOICE OF SIDES. *GF

PAN SEARED FILET OF ATLANTIC SALMON

NY TIMES CRITIC FAV! FINISHED WITH OUR MAPLE SOY GLAZE. CHOICE OF SIDES. *GF AVAIL.

#1 SUSHI GRADE AHI TUNA POKE BOWL

BLACK & WHITE SESAME CRUSTED TUNA, SEARED RARE, WITH NUTTY BROWN RICE, SESAME INFUSED SEAWEED SALAD, BABY CARROTS, AVOCADO, RICE WINE VINEGAR MARINATED CUCUMBERS & RADISH, FINISHED WITH SCALLIONS.

ALL WITH A TRIO OF SAUCES: SOY, WASABI, SWEET & SPICY. *GF

- \$10 SUPPLEMENT -

TRADITIONAL PAN-FRIED PORK SCHNITZEL

BRAISED RED CABBAGE "ROTKOHL", BRIDGET'S POTATO LATKES, HOMEMADE APPLESAUCE

MEZZA RIGATONI

ITALIAN SWEET SAUSAGE, SICILIAN TOMATO RAGU, SWEET VERMOUTH WITH A DOLLOP OF STRACCIATELLA DE BUFALA.

ROSEMARY GARLIC-BUTTER BASEBALL STEAK (8 OZ)

VERY LEAN CUT OF BEEF, CHOICE OF 2 SIDES

SWEET EXPLORATIONS

"SIMPLY DELICIOUS" RED VELVET CAKE

WE DON'T MAKE IT, BECAUSE WE CAN'T MAKE IT THIS GOOD!

NY STYLE CHEESECAKE

WITH STRAWBERRY SAUCE

WARM CHOCOLATE BOURBON PECAN PIE

ENJOY GELATO À LA MODE FOR A \$2.50 SUPPLEMENT

GELATO FROM ITALY

MADAGASCAR VANILLA, DOUBLE CHOCOLATE OR SALTED CARAMEL

GLUTEN FREE WARM CHOCOLATE CARAMEL CRUNCH

FLOURLESS CHOCOLATE CAKE FILLED WITH CRUNCHY ALMOND BITS, TOPPED WITH CREAMY CARAMEL AND HAZELNUTS, DRIZZLED WITH CHOCOLATE. THIS IS GLUTEN FREE/CONTAINS DAIRY, FOR ALL INGREDIENTS AND/OR ALLERGENS SEE YOUR SERVER

VEGETARIAN & GLUTEN FREE

RAW PASSION FRUIT-RASPBERRY TARTLET | RAW LIME-MANGO TARTLET



Farm to Table BISTRO

No substitutions, we reserve the right to change menu items as needed.

CREDIT - 3.5% FEE. DEBIT - NO FEE. To cover the cost of credit card acceptance, we pass on a 3.5% credit card fee.

This fee is not more than the cost of accepting these cards. There is no fee for debit cards.



October 30th-November 12th

3 COURSES | \$39.95 LUNCH | \$44.95 DINNER

LUNCH

WELCOME TO THE VALLEY TABLE RESTAURANT WEEK

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

SOUP DU JOUR

SAN DAMIANO FARMS GREENS

BABY LETTUCES, SHAVED FENNEL, SWEET TEAR DROP RED PEPPERS, LEMON VINAIGRETTE *GF

CRISPY FRIED CALAMARI

IN RICE FLOUR TOSSED WITH PARMESAN CHEESE & FRESH HERBS,
WITH SPICY CHIPOTLE AIOLI SAUCE *GF AVAILABLE "ALLA FRANKIE" TOO! +2

GRILLED PORTOBELLO NAPOLEON

MARINATED PORTOBELLO, FIRE ROASTED RED PEPPERS, HOUSE-MADE MOZZARELLA
WITH EXTRA VIRGIN OLIVE OIL & BALSAMIC REDUCTION *GF

ESCARGOT

TENDER MORSELS SIMMERED IN PERNOD, GARLIC, PARSLEY, WHITE WINE *GF

CRISPY CHICKEN WINGS

YOUR CHOICE OF TERIYAKI, BUFFALO, BARBECUE, OR OUR HOUSE MADE DRY RUB

MAIN COURSE ENTRÉE

CONFIT DE CANARD

CLASSIC FRENCH METHOD OF PRESERVING DUCK PREPARED IN ITS OWN FAT. LEG & THIGH OVER A
SALAD OF FRISÉE FINISHED WITH DRIED CRANBERRIES, WALNUTS, MUSTARD VINAIGRETTE. *GF

CRISPY FRIED CHICKEN SANDWICH/WRAP

CRISPY ORGANIC CHICKEN BREAST WITH PICKLES & A SPICY CHIPOTLE MAYO.
SERVED ON BRIOCHE OR IN TOMATO-BASIL WRAP WITH SIDE SALAD.

THE TUSCAN DREAM

18-MONTH AGED PROSCIUTTO, HOUSE-MADE MOZZARELLA, BABY ARUGULA,
FRESH TOMATO & PESTO ON A TOASTED BAGUETTE. SERVED WITH A SIDE SALAD.

OUR "SOON TO BE FAMOUS" PASTRAMI REUBEN SANDWICH

SLICED THIN, MELTED SWISS, SAUERKRAUT & HOUSE MADE RUSSIAN DRESSING. SIDE HOUSE SALAD
& PICKLES! OR HAVE IT "JAY'S WAY", WITH GRILLED ORGANIC CHICKEN BREAST INSTEAD.

MEZZA RIGATONI

ITALIAN SWEET SAUSAGE, SICILIAN TOMATO RAGU, SWEET VERMOUTH WITH A DOLLOP OF STRACCIATELLA DE BUFALA

FILET MIGNON STEAK SANDWICH

PETER LUGER STEAK SAUCE, SAUTEED ONIONS, BLUE CHEESE CRUMBLES, CHOICE OF HOUSE CUT FRIES OR SIDE SALAD

SWEET EXPLORATIONS

"SIMPLY DELICIOUS" RED VELVET CAKE

WE DON'T MAKE IT, BECAUSE WE CAN'T MAKE IT THIS GOOD!

NY STYLE CHEESECAKE

WITH STRAWBERRY SAUCE

WARM CHOCOLATE BOURBON PECAN PIE

ENJOY GELATO À LA MODE FOR A \$2.50 SUPPLEMENT

GELATO FROM ITALY

MADAGASCAR VANILLA, DOUBLE CHOCOLATE OR SALTED CARAMEL

GLUTEN FREE WARM CHOCOLATE CARAMEL CRUNCH

FLOURLESS CHOCOLATE CAKE FILLED WITH CRUNCHY ALMOND BITS, TOPPED WITH CREAMY CARAMEL
AND HAZELNUTS, DRIZZLED WITH CHOCOLATE. THIS IS GLUTEN FREE/CONTAINS DAIRY,
FOR ALL INGREDIENTS AND/OR ALLERGENS SEE YOUR SERVER

VEGETARIAN & GLUTEN FREE

RAW PASSION FRUIT-RASPBERRY TARTLET | RAW LIME-MANGO TARTLET



Farm to Table
BISTRO

No substitutions, we reserve the right to change menu items as needed.

CREDIT - 3.5% FEE. DEBIT - NO FEE. To cover the cost of credit card acceptance, we pass on a 3.5% credit card fee.

This fee is not more than the cost of accepting these cards. There is no fee for debit cards.