



HUDSON VALLEY FARM TO TABLE

Happy Valentine's Day

Choose One From Each Section

\$80/Person

Antipasti

- Candied Pears – Whipped Ricotta, Rye Crumble
- Classic Caesar – Two Year Parmesan, Citrus Breadcrumbs
- Winter Green Salad – Herbs, Shaved Winter Vegetables, Sherry Vinaigrette
- Roasted Baby Beets – Whipped Goat Cheese, Pistachio Gremolata

Pasta

- Cavatelli – Ricotta, Pomodoro Sauce
- Orecchiette - Fennel Sausage, Broccoli Rabe Pesto
- Risotto – Butternut Squash, Sage, Duck Crackling
- Mushroom Ravioli – Parmesan Fondue, Aged Balsamic

Entrees

- Cauliflower Steak –Farro, Confit Tomato
- Seabass Filet –Roasted Carrots , Charred Lemon
- Crispy Local Chicken –Truffles, Greens, Crispy Pastry
- Filet Mignon – Rosemary Fingerling Potato, Green Peppercorn Jus
- Seared Long Island Duck Breast – Cauliflower 'Agro-Dolce'

Dessert

- Chocolate Mousse – Crispy Phyllo, Raspberry Chili Coulis
- Moscato Pannacotta – Persimmon, Olive Oil
- Chocolate Tart – Berries, Vanilla Cream
- Warm Robiola – Fig Jam, Crostini