



## Hudson Valley Lunch

"Fall 2017 Eating Purple Menu" Restaurant Week  
Featuring Beets! Available Monday-Friday 22.95

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### appetizers *choice of one*

#### **Butternut Squash Soup**

dill sour cream, beet chip

#### **Falafal Bites**

served with roasted chick peas,  
cucumber, strawberry & feta  
salad, beet-tzatziki sauce

#### **Valley Taco**

organic pulled chicken, pico di  
gallo, beet slaw, sour cream

#### **French Onion Flatbread**

beshamel, gruyere, thyme,  
Congac onions, lardon bacon,  
frizzled beets

#### **Heirloom Tomato & Burrata**

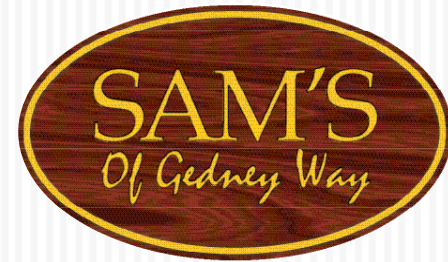
roasted beets, aged balsamic,  
lemon oil, spinach pesto,  
& spiced almonds

#### **Beet & Goat Cheese**

roasted beets, pistachios,  
goat cheese mousse,  
orange sherry vinaigrette

#### **Roasted Cauliflower Steak**

saffron & beet-romesco sauce,  
Tuscan kale ceasar



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Tuscan kale ceasar

## entrees choice of one

### Roast Turkey Sandwich

cracked black pepper - brown sugar bacon, smoked gouda, baby arugula, apple butter & fig-beet spread, on a cranberry walnut bread

### Portobello Mushroom & Beet Sandwich

portobello mushroom, roasted beets, red onions, arugula, fresh mozzarella & basil mayo on an ciabatta

### Pecan Crusted Chicken

beet-whipped potatoes, sauteed spinach, honey carrots & whole grain mustard sauce

### Grilled Chicken

#### & Brie Sandwich

balsamic beets, arugula, roasted pepper mayo on onion foccacia with spiced sweet potato fries

### “Samburger”

Balsamic onions, mozzarella, arugula, tomato, matchstick beets & special sauce

### Sustainable Salmon Burger

grilled pineapple, guacamole, arugula, tomatoes & beet mayo

### Blackened Grilled Shrimp Wrap

Beet-jicama slaw, lettuce, saffron dill mayo in spinach wrap

## desserts

choice of one included

Famous Death by Chocolate

Sorbet Selection

Espresso Gelato

Plate of Biscotti (5)

additional \$2

Ring Ding

(Gluten Free) biscotti

Warm Apple Tart

Pumpkin Cheesecake

Irish Coffee

Executive Chef – Joseph Sasso • Juan Rodriguez & Chris Hunter



Talk to us about catering your next special event!  
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## Hudson Valley

"Fall 2017 Eating Purple Menu" 32.95  
Restaurant Week Dinner Menu Featuring Beets!

### appetizers choice of one

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dill sour cream, beet chip

#### Falafal Bites

served with roasted chick peas,  
cucumber, strawberry & feta  
salad, beet-tzatziki sauce

#### Valley Taco

organic pulled chicken, pico di  
gallo, beet slaw, sour cream

#### French Onion Flatbread

beshamel, gruyere, thyme,  
Congac onions, lardon bacon,  
frizzled beets

#### Heirloom Tomato & Burrata

roasted beets, aged balsamic,  
lemon oil, spinach pesto,  
& spiced almonds

#### Beet & Goat Cheese

roasted beets, pistachios,  
goat cheese mousse,  
orange sherry vinaigrette

#### Roasted Cauliflower Steak

saffron & beet-romesco sauce,  
Tuscan kale ceasar



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saffron & beet-romesco sauce,  
Tuscan kale ceasar

**entrees** choice of one

**Pan Seared Gnocchi**  
with caramelized apples, roasted  
beets, lardon & sage butter

**Sustainable Salmon**  
fennel, orange & beet  
compote, french beans  
& lobster sauce

**Braised Short Ribs**  
red wine braised, short ribs  
with roasted beets &  
root vegetables

**Pecan Crusted Chicken**  
beet-whipped potatoes,  
sauteed spinach, honey carrots  
& whole grain mustard sauce

**Eggplant Gratin**  
eggplant thinly sliced &  
layered with beet-ricotta,  
bechamel & fresh basil

**Petite filet of Beef**  
creamed spinach,  
crushed fingerling potatoes,  
& beet- bordelaise sauce

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**desserts**

choice of one included	additional \$2
Famous Death by Chocolate	Ring Ding
Sorbet Selection	(Gluten Free) biscotti
Espresso Gelato	Warm Apple Rose Tart
Plate of Biscotti (5)	Pumpkin Cheesecake
HVRW BEET marscapone Cannoli	Irish Coffee

**desserts**

choice of one included	additional \$2
Famous Death by Chocolate	Ring Ding
Sorbet Selection	(Gluten Free) biscotti
Espresso Gelato	Warm Apple Rose Tart
Plate of Biscotti (5)	Pumpkin Cheesecake
HVRW BEET marscapone Cannoli	Irish Coffee

Executive Chef- Joseph Sasso      Chef de Cuisine- Juan Rodriguez

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