

-HUDSON VALLEY-  
**RESTAURANT WEEK**

March 2017

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*Three Course Prix Fixe*

**\$32.95**

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**HORS D'ŒUVRES**

Escargots a la Bourguignonne *garlic herb butter, breadcrumbs*

Duck & Pistachio Terrine *traditional accompaniments*

Little Gems *radish, dijon vinaigrette*

Onion Soup Gratinee *duck confit & gruyere crouton*

Mouclade *steamed mussels, leek, carrot, celery, curry \$5 supplement*

Hudson Valley Foie Gras Torchon *seasonal jam, sea salt \$8 supplement*

**PLATS PRINCIPAUX**

Coq au Vin

*fresh buttered noodles, onion, mushroom, lardon*

Rainbow Trout Grenobloise *spinach, lemon-caper, crouton*

Pork Blade Steak *sauerkraut, potato, bacon, mustard*

Cassoulet

*traditional white bean stew, duck confit, garlic sausage, braised lamb*

Poulet a la Moutarde

*mushroom, lardon, mustard, cream, cornichon*

Flat Iron Steak Frites

*choice of: bordelaise, bearnaise, maitre d'hotel butter  
boneless ribeye \$10 supplement  
lobster bearnaise \$9 supplement*