



Hudson Valley Restaurant Week 2014
Price Fixed Lunch Menu
Available Monday \$20.95 through Friday

Appetizers

(Choice of one)

Local Butternut Squash

Toasted almonds, shaved Brussels sprouts, balsamic drizzle

Baked Sweet Onion Soup

Fresh herb crostini, melted gruyere cheese & frizzled onions

“Free Bird” Chicken Quesadilla

Slow roasted pulled chicken, black beans, jalapeño jack cheese, pico de gallo & salsa verde

Gedney Salad

Tossed greens, grape tomatoes, cucumbers, red onions & kalamata olives

Caesar Salad

Torn romaine lettuce, tangy dressing, focaccia croutons & shaved grana cheese

Beets & Coach Farms Goat Cheese

Brussels sprout leaves, roasted shallots & walnut vinaigrette

Entrees

(Choice of one)

The Cobb Salad

Grilled marinated chicken breast, avocado, tomato, crumbled blue cheese, bacon, egg, mixed greens & balsamic vinaigrette

Harvest Pizza

Figs, Cremini Mushrooms, Plum Tomato, Prosciutto, Fresh Mozzarella, White Truffle Oil, Balsamic drizzle

“The Herrero” Portobello on Tuscan Toast

Roasted red peppers, grilled onions, arugula, fresh mozzarella, roasted garlic spread & sweet potato fries

“Samburger”

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

Eggplant Gratin

Layered eggplant, fresh mozzarella & plum tomatoes, shaved pecorino with broccoli pesto crostini

Murray’s Pecan Crusted Chicken Breast

Grilled potatoes, honey glazed carrots & whole grain mustard sauce

Desserts

(Choice of one)

Famous Death by Chocolate

Raspberry Sorbet

Espresso Gelato

A Plate of Biscotti(5)