



RESTAURANT WEEK
Dinner

First Course

Watermelon and Tomato Gazpacho
crème fraiche, herbed crostini

Beet Salad
mixed baby beets, goat cheese, aged balsamic vinegar

Grilled Prawns
shaved fennel and radishes, black pepper and orange vinaigrette

Hudson Chopped Salad
assorted lettuce, tomatoes, red onions, corn, carrots, cucumbers, smoked bacon,
candied pecans, radishes, feta cheese

Main Course

Wild Arctic Char
summer succotash of fava beans, red peppers, sweet corn, heirloom tomatoes

Truffled Roasted Chicken
whipped potatoes, thyme blossom jus, asparagus

Filet Mignon
all-natural angus beef, parsnip and potato gratin, baby french beans

Summer Risotto
fava beans, red peppers, sweet corn, heirloom tomatoes

Desserts

Chocolate Pot du Creme
chantilly cream, raspberries

Pistachio Custard
thyme and basil cookie

Seasonal Berries
crème fraiche

\$35.10 per person not including tax and gratuity

*consumption of raw or undercooked foods may increase your risk of food borne illness

*a 20% gratuity will be added to parties of 6 or more

*Hudson uses zero trans fat oils