



First Course

Parsnip Soup
spiced fig compote

Beet Salad
mixed baby beets, blue cheese, candied pecans, aged balsamic vinegar

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

Main Course

Mountain Trout
burst tomatoes, zucchini tempura

Truffle Roasted Chicken
whipped potatoes, thyme blossom jus, asparagus

Beef Short Rib
all-natural angus beef, parsnips, turned potatoes, consommé

Vegetable Risotto
Chef's selection of seasonal local vegetables

Desserts

Chocolate Pot de Creme
chantilly cream, raspberries

Pistachio Custard
thyme and basil cookie

Cinnamon Roll
candied pecans, golden raisins

\$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

* executive chef: Ryan T. Arnold