

Hudson

restaurant lounge

Menu One

First Course

French Onion Soup
gruyere cheese, applejack, crouton

Grilled Caesar Salad

romaine hearts, housemade caesar dressing,
shaved parmesan

Baby Beet Salad

goat cheese, Brix vinegar, microgreens

Second Course

Wild Salmon

shiitake mushrooms and spinach, beurre
blanc

Ribeye

10 oz cut, herbed butter, seasonal
vegetables

Oven Roasted Organic Chicken

Asparagus, thyme blossom jus

Stuffed Tomatoes

Spinach, parmesan cheese, vegetables
(This can be vegan if requested)

Third Course

5 layer chocolate cake

creme anglaise

Trio of sorbets

\$50 Per Person