



## First Course

### White Bean Soup

olive tapenade, crostini

### Beet Salad

mixed baby beets, goat cheese, aged balsamic vinegar

### Hudson Chopped Salad

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

## Main Course

### Mahi Mahi

warm potato salad, nicoise olives, roasted red peppers, frisee

### Buttermilk Fried Chicken

whipped potatoes, pan gravy, biscuit, honey

### Steak Frites

filet of beef, french fries, aioli

### Papardelle

caramelized shallots, fava beans, oyster mushrooms

## Desserts

### Apple Streudel

cinnamon crème anglaise, apple caramel

### Coconut Panna Cotta

pomegranate sauce

### Chocolate Genache Tart

raspberries

\$35.09 per person not including tax and gratuity

Restaurant Week Dinner

\*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



## First Course

### Roasted Tomato Soup

red pepper and goat cheese crouton

### Beet Salad

mixed baby beets, goat cheese, aged balsamic vinegar

### Hudson Chopped Salad

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

## Main Course

### Rainbow Trout

wilted baby arugula, carrots, apples, blackberries, vanilla butter

### Buttermilk Fried Chicken

whipped potatoes, pan gravy, biscuit, honey

### Steak Frites

all-natural hanger steak, french fries, aioli

### Summer Risotto

fava beans, red peppers, sweet corn, heirloom tomatoes

## Desserts

### Apple Streudel

cinnamon crème anglaise, apple caramel

### Pistachio Custard

thyme and basil cookie

\$20.09 per person not including tax and gratuity

Restaurant Week Lunch