

First Course

Corn Chowder  
piquillo peppers, chives, chorizo oil

Beef Brochette  
roquefort crouton, d'anjou pear, frisee

Beet Salad  
herbed goat cheese, balsamic vinegar

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

Main Course

Crispy Skin Salmon  
verjus poached leeks, risotto

Buttermilk Fried Chicken  
whipped potatoes, pan gravy, biscuit, honey

Beef Tenderloin  
sauce perigeux, seasonal vegetables

Stuffed Tomato Florentine  
vine ripened tomato, spinach, parmesan

Desserts

Root Beer Float  
vanilla bean ice cream, whipped cream

Sweet Potato Bread Pudding  
whiskey sauce, sweet potato haystacks

Coconut Panna Cotta  
pomegranate sauce

Chocolate Genoise  
chantilly cream, raspberries

\$35.08 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