



Sample Menu #1

First Course

French Onion Soup
vegetable broth, gruyere, baguette crouton

Baby Beet Salad
mixed baby beets, citrus, mache, Constant Bliss goat cheese, aged balsamic
vinegar

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

Second Course

Pan Roasted Mountain Trout
heirloom tomatoes, arugula, citrus butter

Grilled Hanger Steak
herb french fries, aioli, shallot sauce

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

Wild Mushroom Risotto
seasonal mushrooms, parmesan, fine herbes, red wine reduction

Third Course

Chocolate Pot du Creme
chantilly cream, raspberry

New York Style Cheesecake
seasonal flavor selection

\$45 Per Person Excluding 10% DC Tax and 22% Gratuity