# CHEF'S TASTING MENU

\$40.95 PER PERSON

White Plains Restaurant Month January 2021

## CHOOSE AN APP

#### **GUACAMOLE\***

pico de gallo, crispy tortilla chips

#### **HUDSON SALAD \***

organic greens, cherry tomatoes, goat cheese, toasted sunflower seeds, sherry shallot vinaigrette

### SAUTÉED PEI MUSSELS\*

coconut & curry sauce

## CHOOSE AN ENTRÉE

#### MISO GLAZED SALMON\*

cauliflower risotto, garlicky broccolini, sesame seeds

### ROASTED ORGANIC CHICKEN\*

confit fingerling potato, mushroom sauce

## PORK CHOP\*

kale, red quinoa, sweet potato mashed maraschino cherries

## CHOOSE A DESSERT

#### **HUDSON CRÊPE**

stuffed with pastry cream, white peach sauce

#### WARM CHOCOLATE CAKE

vanilla ice cream, caramel & chocolate sauce

#### \* GLUTEN FREE OPTION

½ off any bottle of wine under \$50 with purchase of chef's tasting WINE FLIGHT \$20, three different wines, (red or white)

EXECUTIVE CHEF: RUDDY BOLLAT