

JUL 23-28

Restaurant week

2018

HUDSON 29

\$35 per diner

tax, gratuity, and beverages not included

First Course CHOOSE ONE

TODAY'S SOUP

SPICY TUNA SUSHI ROLL* #1 Ahi Tuna, Avocado

WINE PAIRING

Sauvignon Blanc, Kim Crawford, New Zealand (\$13 Per Glass)

HOUSE SALAD Mixed Greens, Campari Tomatoes, Cucumber, Bacon,
House Vinaigrette

WINE PAIRING

Fumé Blanc, Ferrari-Carano, Sonoma, California (\$11 Per Glass)

Second Course CHOOSE ONE

WOOD GRILLED SALMON* Roasted Fennel, Spinach, Kalamata Olives,
Garlic Croutons

WINE PAIRING

Pinot Noir, Cloudline Cellars, Oregon (\$12 Per Glass)

RIGATONI BOLOGNESE Slow Braised Beef Ragu, Parmigiano Reggiano

WINE PAIRING

Red, Buena Vista, "The Count," Sonoma (\$14 Per Glass)

GERBER FARMS CHICKEN Half Roasted Chicken, Moroccan Couscous Salad,
Grilled Zucchini, Sweet Peppers, Golden Beets, Roasted Tomato Vinaigrette

WINE PAIRING

Vermentino, Antinori, Bolgheri, Italy (\$14 Per Glass)

Third Course CHOOSE ONE

SHEET CAKE Double Chocolate, Graeter's Vanilla Ice Cream

CITRUS OLIVE OIL CAKE Fresh Marinated Berries, Lemon Mousse

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.