

Lakeview House
Hudson Valley Restaurant Week
Dinner Menu-Fall 2019

Appetizers

French Onion Soup

Cream of Roasted Sweet Potato Soup with Spicy Grilled Curried Chicken

Grilled Shrimp Skewers with Rosemary, Lemon, Roasted Garlic Aioli & Orange Fennel Slaw

Mediterranean Chicken Meatballs with Feta Cheese, Olives & Roasted Tomato Coulis

Warm Fresh Stuffed Figs with Goat Cheese, Balsamic Honey Reduction & Candied Pecan Dust

Vegetarian

Entrees

Pulled Pork Carnitas Slow Roasted with Garlic, Aromatic Vegetables & Apple Sage Stuffing with a Bourbon Whole Grain Mustard Pan Gravy

Grilled Marinated Flap Steak with a Caramelized Shallots Prosciutto Burgundy Sauce, Roasted Shishito Peppers & Crispy Smashed Rosemary Potatoes

Pan Seared Duck Breast with a Black Berry Port Wine Sauce, Herb Risotto & Fresh Vegetables

Wild Porcini Mushroom Black Truffle Ravioli tossed with Sautéed Shrimp, Guanciale & Fresh Mozzarella in a Garden Herb Heirloom Tomato Sauce

Roasted Butternut Squash with Garlic, Parmesan, Roasted Pine Nuts & Sage Honey Butter ***Vegetarian***

Grilled Swordfish with a Crabmeat-Sundried Tomato Béarnaise with Lentil Pilaf & Fresh Vegetables

Dessert

Mud pie

Warm Raspberry Ricotta Cake with Fresh Whipped Cream & Caramel Drizzle

Pumpkin Frangelica White Chocolate Chip Cheese Cake with Cinnamon Crème Anglaise

\$32.95 Tax & Gratuity Not Included