

Traditions 118 Restaurant

Hudson Valley Restaurant Week - Fall 2018 - Dinner Menu - \$32.95

Choice of Appetizer:

Eggplant Stack

Fresh mozzarella, plum tomatoes, basil, & arugula, EVOO, aged balsamic reduction, & shaved parmigiana

Roasted Beet Salad

Organic greens, goat cheese, toasted almonds, red quinoa, mango dijon dressing

Arancini - "Risotto Balls"

Arborio rice, green peas, pecorino, finished with pesto crème & ricotta

Tradition's Meatball

Creamed polenta, ricotta, fresh basil

Soup - Selection changes daily

Choice of Entrée:

Roasted Salmon

Sweet corn & pancetta sauté, creamed organic baby spinach risotto

Prime Hanger Steak

Char-grilled prime & grass-fed beef, "Sicilian Style" mashed potato, grilled cipollini onions

Chicken Caprice

Traditions signature chicken dish...

Breaded chicken cutlet, marsala-mushroom and fresh thyme gravy, mozzarella, rigatoni

Pappardelle Rustica

Ribbons of pasta, sautéed shrimp & chicken, sun-dried tomatoes, oyster mushrooms, artichoke hearts

Truffle & Lobster

Fresh steamed lobster with a delicate white truffle cream sauce, semolina linguini (\$10 add)

Choice of Dessert:

Autumn Apple Sundae

Warm farm-fresh baked apples atop brown sugar crumb & salted-caramel ice cream

Nutella & Cappuccino Mousse

Layered cookie crumb, cappuccino mousse, rich chocolate ganache and hazelnut frosting

Zeppole Puffs

Individual puffed pastries with butterscotch drizzle

Substitutions are subject to additional charges - 18% gratuity will be added to parties of 8 or more - Not available Friday or Saturday