

Traditions 118

Hudson Valley Restaurant Week - Spring 2019 - 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"

Aborio 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:

Toasted Almond & Peanut Butter Sundae

Layers of Bavarian cream and fresh pound cake, caramel drizzle, peanut butter / white chocolate ice cream

Nutella Fudge Mud Cake

Layers of crushed chocolate cookies, hazelnut frosting, milk chocolate and coffee mousse

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