

# Traditions 118

Hudson Valley Restaurant Week - Fall 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

## 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:

## Ice Cream Crepe

Delicate French crepe, vanilla ice cream, dark chocolate, maple, & strawberry syrup, fresh cream

## Cheesecake

Our own delicate recipe of a classic dessert, layered with French crème, rich homemade caramel

## 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*