

# *Traditions 118 Restaurant*

Hudson Valley Restaurant Week - Spring 2017 - Dinner Menu

Choice of Appetizer:

## **Eggplant Stack**

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

## **Roasted Beet Salad**

Organic greens, goat cheese, almonds, red quinoa, mango dijon dressing (GF)

## **Arancini - "Risotto Balls"**

Arborio rice, green peas, mascarpone, pecorino, plum tomato marinara & creamed ricotta

## **Tradition's Meatball**

Creamed polenta, ricotta, basil

## **Soup** - Selection changes daily

Choice of Entrée:

## **Roasted Salmon**

Sweet corn & pancetta sauté, creamed baby green risotto (GF)

## **Pork Spiedini**

Provolone, prosciutto di parma, spinach, fresh herb and lemon-butter, porcini risotto

## **Prime Hanger Steak**

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

## **Chicken Caprice**

Traditions signature chicken dish...  
Breaded chicken cutlet, marsala-mushroom and fresh thyme gravy, mozzarella, rigatoni tuffoli

## **Truffle & Lobster**

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

Choice of Dessert:

## **Caramel Cream Cheesecake**

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

## **"Brookie" Sundae**

Chocolate ganache & cookie crumb, vanilla ice cream, Nutella drizzle

## **Zeppole Puffs**

Individual puffed pastries with chocolate-caramel drizzle

*Substitutions are subject to additional charges – 18% gratuity will be added to parties of 8 or more*