

# Traditions 118

## Spring Hudson Valley Restaurant Week

Choice of Appetizer:

### EGGPLANT STACK

Fresh mozzarella, sliced plum tomatoes, baby arugula, aged balsamic, EVOO

### ARTICHOKE FRANCHESE

Tender Spanish artichoke hearts, white wine and lemon-herb butter

### BEET SALAD

Ruby red beets, goat cheese, almonds, red quinoa, cranberries, mango-dijon dressing

### PESTO "ARANCINI"

Creamy risotto balls, finished with arugula pesto crème

**SOUP** - Selection changes daily

Choice of Entree:

### CARBONARA CREAM

Rich pecorino crema, egg, sweet green peas, pappardelle

### ROASTED SALMON

Sweet corn & pancetta compote, creamed spinach risotto

### HANGER STEAK

Sliced prime angus beef, bourbon peppercorn gravy, baby arugula smashed potato

### CHICKEN VODKA DIAVOLO

Chicken cutlet, spicy vodka sauce, fresh mozzarella, mezza rigatoni

Choice of Dessert:

### ICE CREAM CREPE

Delicate French crepe, Tahitian vanilla ice cream, chocolate and maple drizzle

### DESSERT OF THE NIGHT

### ZEPPOLE

Mini pastry fritters, caramel-chocolate drizzle

Make your  
Mother's Day Reservation

\$44.95 per person  
Substitutions may be subject to additional charges