

BRASSERIE 292

HUDSON VALLEY RESTAURANT WEEK

PRIX \$32.95 FIXE

FIRST COURSE

CHOICE OF

TARTE FLAMBEE

Grilled thin crust, caramelized onions, fromage blanc,
house cured-smoked lardons

PEI MUSSELS

Sautéed with chorizo, apples, cider, shallots, crème fraîche herbs

RESTAURANT WEEK SALAD

Baby watercress, arugula, radicchio, shaved fennel, pickled sultanas,
burnt honey-orange vinaigrette, warm pistachio crusted chevre

FOIE GRAS PARFAIT

Baguette, dijon, shallot

A selection of
compatible wines can be arranged,
\$18 supplemental charge
for all three courses:

SPRING IN PARIS

Bols Genever gin, Indian river grapefruit,
Lillet Blanc

CHENIN BLANC

Domaine Pichot Vouvray

SECOND COURSE

CHOICE OF

CASSOULET

Slow cooked pork, rabbit sausage, house smoked bacon,
mirepoix, heirloom beans, fresh thyme, buttered crumbs.

PAN ROASTED TEXAS QUAIL

Roasted red globe grapes, cognac, dijon, truffle pain perdue, haricot verts

SAUTEED KANGAROO MEDALLIONS

Port poached fig, veal demi, sage, whipped sweet potato

GRILLED NATIVE SWORDFISH

Risotto Nero, Moroccan olive, castelvetrano olive, fennel, lemon

PARISIAN GNOCCHI

Roasted mushrooms, brown butter, baby kale, brandy, boursin

MALBEC

Chateau Lagrezette Cahors

CHARDONNAY

Maison Nicolas Potel Macon Vilages

THIRD COURSE

CHOICE OF

CAFÉ AULAIT NAPOLEON

Puff pastry, espresso-tia maria pastry cream, Nutella

WARM SPICE CAKE

Barrel aged mahattan infusion, whipped cream

APPLE TART TATIAN

Caramelized apples, pastry, caramel gelato

ROSE

Lillet Maison Fondée En France

ROYAL COCKTAIL

Amaro, Amarena cherry, Prosecco,

No substitutions please, \$15 plate charge for sharing.

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