

Harvest-on-Hudson Holiday Package

available as buffet, family style, or pre fixe

available December 1st through January 31st

HOR D'OEUVRES

30 MINUTE PASSED OR STATIONARY:

Arancini Cacio e Pepe *mozzarella*
Fig & Goat Cheese Bruschetta
Ricotta Truffle Honey Tartlet
Fava Bean Hummus *sesame toast, aged balsamic*
Baccala Zeppole *salted cod fritter, saffron-chili aioli*
Fra Diavola Crab Salad on Brioche
Classic Mini Meatballs

APPETIZER

Chestnut & Celery Root Soup *parmesan croutons (individually plated)*
Ancient Grain Salad *quinoa, puffed faro, kale, green apple, sunflower seed, pecorino, lemon vinaigrette*
Shrimp Risotto *shaved brussel sprout, caciocavallo*
Smoked Beets *pickled red onion, walnut, baked ricotta salata, sherry vinaigrette*

***PREMIUM

REMOVE ONE APPETIZER; ADD ONE FROM SELECTION BELOW

Tuna Crudo *olio verde, sea salt, crispy sicilian caper*
Wagyu Beef Carpaccio *black truffle vinaigrette, parmesan, arugula*

ENTRÉE

Braised Beef Shoulder *creamy heirloom polenta*
Cauliflower "Steak" *baby spinach, quinoa, pistachio, gremolata*
Chicken Francese *roasted spaghetti squash, lemon burro*
Faroe Island Salmon *fava bean purée, dandelion green*

***PREMIUM

REMOVE ONE ENTRÉE; ADD ONE FROM SELECTION BELOW

New York Strip Steak *roasted root vegetable, salsa verde*
Scallops *parsnip puree, brussel sprout, caper-lemon vinaigrette*
Garganelli *lobster bolognese*

DESSERT

Panna Cotta (*vanilla or chocolate or strawberry or salted caramel*)
NY Style Cheesecake *squash compote, chantilly cream, amaretto tuille*
Valrhona Chocolate Chestnut Cake *hazelnut gelato, white chocolate flakes*
Tiramisu

***PREMIUM

Viennese Table *pastries, cakes, dipped strawberries, tarts & cookies*

Menu Enhancements:

~ unlimited soft drinks, coffee and tea +\$3pp
~unlimited beer & select house wine for 3 hours +\$25pp
~Premium Open Bar for 3 hours +\$ 45pp

\$60 per person + tax + 16% gratuity + 5% admin fee
***\$75 per person + tax + 16% gratuity + 5% admin fee

