

HUDSON'S

AT PIER 81

AMUSE BOUCHE

(Determined Daily)

Lancaster Baby Beets with Herbed Coach Farms Goat Cheese

Golden Honeydew Melon, Lancaster Beets, Local Micro Greens

Smoked Salmon Tartare with Crispy Capers

Organic House Grown Vegetable Caponata

APPETIZERS

Pan Seared Baby Lamb Chops
Fire-Roasted Tomato, Salsa Verde

Grilled Delicata Squash
Maple Lime Vinaigrette, Chili Flakes and Pomegranate

Smoked Duck Salad
Long Island Duck Breast, Baby Arugula, Pears, Sun-dried Cranberries, Candied Walnuts, Apple Cider Vinaigrette

Cornmeal-Crusted Fried Oysters
Long Island Blue Point Oyster, Herb Aioli, Charcoal Salt

Sterling Caviar Service
One Ounce of Caviar, Brioche Toast Points, Whipped Cream Fraiche, Appropriate Accompaniments
+Extra Charge

ENTREES

Braised Short Rib
Celeriac Puree, Baby Carrots, Asparagus

Wild Mushroom Pappardelle
Roasted Tomatoes, Wild Mushroom Ragu, Baby Kale, Parmesan, Aleppo Pepper Tomato Oil

Pan Seared Chicken Breast
Toasted Farro, Kale, Sweet Peas, Roasted Shallots

Daily Special
Ask Your Server for Details

Fulton Market Fish of the Day
Roasted Fingerling Potatoes, Brussel Sprouts, Patty Pan Squash, Classic Caviar Garnish
+Extra Charge

DESSERTS

Pumpkin Cheesecake
Toasted Almonds, Caramel Sauce, Vanilla Cream

Chocolate Ganache
Double Chocolate, Raspberry Sauce, Fresh Berries

Pineapple Coconut Cream Cake
Vanilla Cream, Fresh Berries

**PARTIES OF 15 OR MORE ARE REQUIRED TO PRE-SELECT 2 APPETIZERS, 3 ENTREES, AND 2 DESSERTS.
MENU SUBJECT TO CHANGE**