

Easter

Sunday
2019



Starters

CARROT & GINGER SOUP

RED HAT BISTRO CAESAR

CRISP ROMAINE, GARLIC-ANCHOVY BREADCRUMBS,
PARMIGIANO REGGIANO, BLACK PEPPER,
HOUSE CAESAR DRESSING

HOUSEMADE RILLETTES

CLASSIC FRENCH DUCK & HEIRLOOM PORK CONFIT,
SLICED AND SERVED WITH PICKLED RED ONIONS,
GREEN PEPPERCORN MUSTARD, CORNICHON,
BAGUETTE TOAST

PAN-FRIED CRABCAKE

MAINE PEEKYTOE AND CHESAPEAKE BAY LUMP CRAB,
PEPPADEW PEPPER, NAPA CABBAGE SLAW,
WASABI & LIME REMOULADE SAUCE

SHRIMP & ENGLISH PEA RISOTTO

SAFFRON, PARMIGIANO REGGIANO

Entrees

FRIED EGG, MUSHROOM & BRUSSELS SPROUTS SALAD

A WARM SALAD OF BRUSSELS SPROUTS, WILD RICE, RED QUINOA,
SWEET POTATO, HOUSE SMOKED SHIITAKE MUSHROOMS,
ALMONDS, LEMON-MUSTARD VINAIGRETTE

RICOTTA RAVIOLI & RED SAUCE

RAFFETTO'S HANDMADE PASTA, GREENWICH VILLAGE, NY

BASIL, PARMIGIANO REGGIANO, EXTRA VIRGIN OLIVE OIL
GARLIC-ANCHOVY BREADCRUMBS

GINGER SOY GLAZED COD

SESAME ROASTED SNAP PEAS,
COCONUT BASMATI RICE

GRILLED SALMON & ASPARAGUS

•SUSTAINABLY RAISED

OLIVE OIL & SEA SALT ROASTED ASPARAGUS,
PAN-FRIED RED POTATOES
POMMERY MUSTARD-HERB-SHALLOT VINAIGRETTE

CLASSIC GRILLED HANGER STEAK FRITES

SUGAR SNAP PEAS, RED HAT FRITES,
CHOICE OF BEARNAISE SAUCE, RED WINE REDUCTION
OR CHIMICHURRI VINAIGRETTE

COLORADO LAMB SHANK 'OSSO BUCO'

BRAISED IN WHITE WINE AND TOMATO, GREMOLATA,
SAFFRON-ENGLISH PEA RISOTTO, BRAISED ROMAINE

Eggs HOLLANDAISE

POACHED EGGS OVER TOASTED FOCACCIA,
FRUIT COMPOTE & BREAKFAST POTATOES

choice of ...

BENEDICT

CANADIAN BACON

OSCAR'S ADIRONDACK SMOKE HOUSE

NORWEGIAN

HOUSE-SMOKED ATLANTIC SALMON

•SUSTAINABLY RAISED

FLORENTINE

SPINACH

BRIOCHE FRENCH TOAST

BREAKFAST POTATOES, FRUIT COMPOTE,
NATURALLY CURED SMOKED BACON

CROWN ORGANIC MAPLE SYRUP, DUTCHESS COUNTY, NY
SWEET CINNAMON BUTTER

Kids

12 AND UNDER

FRIED ZUCCHINI STICKS

WITH RED HAT RANCH

OR

CARROT & GINGER SOUP

BRIOCHE FRENCH TOAST

BREAKFAST POTATOES, FRUIT COMPOTE

RED HAT BURGER WITH FRIES

GRILLED CHEESE WITH FRIES

RICOTTA RAVIOLI & RED SAUCE

PARMIGIANO

PROFITEROLE "JUNIOR"

VANILLA GELATO, CHOCOLATE SAUCE,
MARASCHINO CHERRY, CREAM PUFF

COLD BEVERAGES

Sweets

CHOCOLATE PISTACHIO POT DE CRÈME

a French custard

VALRHONA DARK CHOCOLATE, WHIPPED CREAM

PROFITEROLE

VANILLA GELATO by Artigiani del Gelato, Rhinebeck, NY

VALRHONA DARK CHOCOLATE SAUCE,
BRANDIED CHERRIES & CANDIED ALMONDS

KEY LIME PIE

GRAHAM COOKIE CRUST,
FRESH WHIPPED CREAM

COFFEE, TEA, CAPPUCCINO



ESTABLISHED 2003

IRVINGTON-ON-HUDSON, NEW YORK

SUNDAY, APRIL 21

\$65 PRIX FIXE

CHILDREN 12 & UNDER \$30
PLUS LOCAL TAX & GRATUITY