

Mother's Day

2018

Brunch

offered 11:00am - 2:30pm

EGGS HOLLANDAISE

POACHED EGGS OVER FOCACCIA TOAST
SERVED WITH FRUIT COMPOTE
& BREAKFAST POTATOES

BENEDICT
CANADIAN BACON
OSCAR'S ADIRONDACK SMOKE HOUSE

FLORENTINE
SPINACH

NORWEGIAN
HOUSE SMOKED SALMON
SUSTAINABLY RAISED

BRIOCHE FRENCH TOAST

BREAKFAST POTATOES, FRUIT COMPOTE,
CROWN ORGANIC MAPLE SYRUP - DUTCHESS COUNTY, NY
SWEET CINNAMON BUTTER



HOUSE SMOKED SALMON SALADE NICOISE

SUSTAINABLY RAISED

FINGERLING POTATOES, HARICOTS VERTS, CAPERS,
ROASTED RED PEPPERS, TAGGIASCA OLIVES,
HARD COOKED EGG, LEMON-OLIVE VINAIGRETTE

The Italian Sandwich of "BACON, EGG & CHEESE"

FRITTATA OF FARM FRESH EGGS,
PARMIGIANO REGGIANO, KALE, FONTINA CHEESE,
PANCETTA BACON, TOASTED CIABATTA
GREENS, BREAKFAST POTATOES OR FRITES

THE MackEEE

SUSTAINABLY RAISED

House Smoked Salmon Sandwich

NATURALLY CURED SMOKED BACON, BIBB LETTUCE, TOMATO,
RED ONION, HORSERADISH AIOLI, TOASTED BALTHAZAR RYE,
GREENS, BREAKFAST POTATOES OR FRITES

Starters

YELLOW BEET & GINGER SOUP

COCONUT MILK, CHIVES

RED HAT BISTRO SALAD

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

WARM ASPARAGUS & LEEKS VINAIGRETTE

POACHED NEW POTATOES, PARMIGIANO REGGIANO,
LEMON-DIJON VINAIGRETTE, FINES HERBES

PAN-FRIED CRAB CAKE

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

HOUSE-MADE RILLETTES

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

SHRIMP & ENGLISH PEA RISOTTO

SAFFRON, PARMIGIANO REGGIANO

Entrees

FRIED EGG & BRUSSELS SPROUTS SALAD

A WARM SALAD OF BRUSSELS SPROUTS, WILD RICE,
RED QUINOA, SWEET POTATO, PINE NUTS,
HOUSE SMOKED SHIITAKE MUSHROOMS,
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 SUGAR 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

SEARED MAINE SEA SCALLOPS

ROASTED SHIITAKE MUSHROOMS, SAUTÉED PEA SHOOTS,
ENGLISH PEAS, MICRO GREENS, POTATO PUREE,
BALSAMIC BROWN BUTTER

COLORADO LAMB SHANK 'OSSO BUCO'

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

GRILLED HANGER STEAK FRITES

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

Kids .. 12 and under

FRIED ZUCCHINI STICKS

WITH RED HAT RANCH

OR

YELLOW BEET & GINGER SOUP

RED HAT BURGER *with cheddar cheese* & FRITES

RICOTTA RAVIOLI & RED SAUCE

PARMIGIANO-REGGIANO

BRIOCHE FRENCH TOAST

until 2:30pm

BREAKFAST POTATOES, FRUIT COMPOTE

PROFITEROLE "JUNIOR"

VANILLA GELATO, CHOCOLATE SAUCE,
MARASCHINO CHERRY, CREAM PUFF

COLD BEVERAGES *for the kids*

Sweets

SOMETHING CHOCOLATE

FLOURLESS VALRHONA BITTERSWEET
CHOCOLATE CAKE, RASPBERRY,
FRESH WHIPPED CREAM

TOASTED VANILLA BUTTER CAKE

RASPBERRY JAM, FRESH WHIPPED CREAM

KEY LIME PIE

GRAHAM COOKIE CRUST,
FRESH WHIPPED CREAM

PROFITEROLE

VANILLA GELATO &
VALRHONA CHOCOLATE SAUCE,
BRANDIED CHERRIES & CANDIED ALMONDS

COFFEE, CAPPUCCINO & TEA



ESTABLISHED 2003
IRVINGTON-ON-HUDSON, NEW YORK

SUNDAY, MAY 13, 2018

\$75 PRIX FIXE .. CHILDREN 12 & UNDER \$30
PLUS LOCAL TAX & GRATUITY

- IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE OWNER, MANAGER, CHEF OR YOUR SERVER
WESTCHESTER COUNTY BOARD OF HEALTH