

Valentine's

WEDNESDAY, FEBRUARY 14

2018 Day

HORS D'OEUVRES

RUTABAGA & LEEK SOUP

RED HAT BISTRO CAESAR

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

WINTER 'MOZZ' SALAD

FRESH MOZZARELLA, GRAPE, POMEGRANATE, & FENNEL RADISH, PISTACHIO PESTO

SPICY YELLOWFIN TUNA TARTARE

AVOCADO, CUCUMBER, GINGER, FLYING FISH ROE, LIME-PICKLED DAIKON RADISH, BAGUETTE TOAST

JAPANESE STYLE SAKE-POACHED WILD MUSHROOMS

WILTED GARLICKY MIZUNA GREENS, MISO-SESAME VINAIGRETTE, SPICED-SESAME CROUTONS

FRIED EGG, MUSHROOM & BRUSSELS SPROUTS SALAD

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

RICOTTA RAVIOLI & RED SAUCE

RAFFETTO'S HANDMADE PASTA, GREENWICH VILLAGE, NY
BASIL, PARMIGIANO REGGIANO, EXTRA VIRGIN OLIVE OIL

CIOPPINO 'AN ITALIAN-AMERICAN FISH STEW'

EAST COAST CLAMS & MUSSELS, SEARED ATLANTIC COD, SHRIMP AND SEA SCALLOP LAYERED IN A VELVETY LOBSTER BROTH, FINGERLING POTATOES, FENNEL-RED PEPPER FONDUE

SEARED MAINE SEA SCALLOPS

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

GRILLED SCOTTISH SALMON **SUSTAINABLY RAISED**

FRENCH GREEN LENTILS, SAUTEED SPINACH, POMMERY MUSTARD-HERB-SHALLOT VINAIGRETTE

DUCK & CHERRY

PAN-SEARED DUCK BREAST, CRISPY RED POTATOES, SAUTEED SPINACH, CHERRY-PORT WINE SAUCE

SHORT RIB BOURGUIGNON

PRIME BEEF BRAISED IN BURGUNDY & PORT WINE, PEARL ONIONS, CREMINI MUSHROOMS, HARICOTS VERTS, CARROTS, FINGERLING POTATOES, OLIVE OIL BAGUETTE TOAST

TONIGHT'S DESSERT TASTING FOR TWO *includes...*

PROFITEROLE, VALRHONA CHOCOLATE SAUCE, ALMONDS & CHERRIES

CLASSIC KEY LIME PIE, GRAHAM COOKIE CRUST, WHIPPED CREAM

CHOCOLATE GANACHE CAKE, RASPBERRY CHOCOLATE SAUCE

SALTED CARAMEL GELATO, BROWN BUTTER COOKIE CRUMBLE

BANANA TART, VANILLA CREAM ...and COFFEE, TEA, ESPRESSO, CAPPUCCINO



Eva Marie Saint & Marlon Brando together at Red Hat 1954



SAINT VALENTINE \$14

SLOVENIA VODKA, MUDDLED RASPBERRY, LEMON JUICE, ST. GERMAIN LIQUEUR

TIPSY CHERRY \$14

BROOKLYN GREENHOOK GIN, FRESH LEMON JUICE, WHISKEY INFUSED GRENADINE

A SPARKLING CALIFORNIA ROSÉ \$16

SCHRAMSBERG MIRABELLE BRUT ROSÉ

CAVA FROM SPAIN \$14

MONTSARRA BRUT

Red Hat  on the River

ESTABLISHED 2003
IRVINGTON-ON-HUDSON

\$75 PER PERSON PLUS TAX & GRATUITY