

GREENE COUNTY RESTAURANT WEEK

»→ **COURSE 1** ←«

roasted butternut squash soup

– toasted pumpkin seeds | chive | aged balsamic –

duck liver mousse

– blackberry currant | pistachio cream | mustard greens –

pork belly steam buns

– pickled red cabbage | house-made kim-chi | ginger miso mayo –

chicory salad

– grilled pear | dried apricots | sunflower seeds | blue cheese | endive | pomegranate
vinaigrette –

»→ **COURSE 2** ←«

lamb bolognese

– buccatini | warm ricotta cheese | parsley –

hudson valley steelhead trout

– acorn squash puree | grilled broccoli rabe –

orange-glazed chicken skewers

– coconut dirty rice | grilled bok choy –

house-made pappardelle

– grilled broccolini | confit shallot | pumpkin-cream –

»→ **COURSE 3** ←«

smoked bread pudding

brownie & gelato sandwich

+ substitutions politely declined | please notify your server of any allergies or dietary restrictions +

\$30 pp

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