



**X2O Xaviars on the Hudson**  
**Hudson Valley Restaurant Week 2024**

*Dinner Menu - \$44.95*

**Appetizers**

**Mousseline of Chicken Livers**

Vegetable Pickle, Grain Mustard & Sliced Baguette

**Warm Flan of Foraged Mushrooms**

Beurre Blanc & Snipped Chives

**Ulster County Field Greens & Goat Cheese**

Apple with Mustard Vinaigrette

**Green Onion & Black Truffle Risotto**

Parmigiano Cookie & Shaved Cheese

**Butternut Squash Bisque**

Slovenian Pumpkin Seed Oil

**Crispy Tuna Roll "Tempura"**

Avocado & Caramelized Soy

**Entrees**

**Locally Raised Chicken Roasted with Fresh Herbs**

Yukon Gold Puree & Wild Mushroom Sauce

Medley of Vegetables

**Hudson Valley Foie Gras & Beef Cheek Ravioli**

Crushed Amoretti & Truffled Port Glaze

**Pasture Raised & Roasted Heritage Pork Rack**

Red Wine Reduction & Pear Mostarda

Sugar Snap Peas & Creamy Polenta

**Pan-Roasted Chatham Cod**

Buttered Basmati Rice

Cauliflower & Lemon Caper Sauce

**Honey and Sake Glazed King Salmon**

Ragout of Orzo & Broccoli Rabe

Del Cabo Tomatoes & Mushroom Jus

**Braised Short Ribs of Beef**

White Cheddar & Corn Grits with Brussels Sprout

Brotherhood Port Glaze

**Desserts**

**"Classic" Crème Caramel**

Fresh Fruit

**Red Velvet Cake**

Mascarpone Frosting & Crème Anglaise

**Belgian Chocolate Espresso Tart**

Short Bread Crust & Pistachio Foam

**Deconstructed Apple and Cranberry Cobbler**

Brown Butter Panna Cotta & Whipped Cream

**Almond Pound Cake**

Blueberry Compote & Candied Almonds

**Hudson Valley "Spirited" Cocktails & Wines from Hudson Valley Vineyards & Wineries**

**White**

Riesling 2020

\$13

Whitecliff Vineyard, New York

**Red**

Red Blend 2020

\$16

Whitecliff Vineyard, New York

**Cocktails**

H.V. Spiked Cider

\$14

Vodka, Apple Cider, & Sprite

H.V. Red or White Sangria

\$13

Brandy, Wine & Mixed Fruit

**If you have a food allergy, please speak to the owner, manager, chef, or server.**