

Starters

VEGETABLE & CHESTNUT VELOUTE
ROSEMARY CREME FRAICHE

Red Hat SALAD

HEARTS OF ROMAINE, FRISEE AND RADICCHIO LETTUCES,
PIQUILLO PEPPERS, SHAVED PARMESAN, CROUTON,
LEMON-GARLIC CAESAR DRESSING

CRISPY PEEKYTOE CRABCAKE

WASABI & LIME REMOULADE SAUCE, NAPA CABBAGE SLAW

COACH FARM'S GOAT CHEESE SALAD

BABY LETTUCES, ORANGES, WALNUTS, CITRUS VINAIGRETTE

WARM WILD MUSHROOM SALAD

GREENS, CROUTONS, PINENUTS AND AGED SHERRY VINAIGRETTE

Entrees

New England Organic Heritage Turkey

SAUSAGE, DRIED FRUIT & PINENUT STUFFING,
HARICOTS VERTS, SMASHED SWEET POTATOES,
CRANBERRY SAUCE, TRADITIONAL GRAVY

SALMON & LENTILS

GRILLED SCOTTISH SALMON, SAUTÉED SPINACH,
FRENCH GREEN LENTILS BRAISED WITH BACON,
ROASTED YELLOW BEETS, RED WINE-SHALLOT VINAIGRETTE
OR SERVED SIMPLY WITH STEAMED VEGETABLES

GRILLED DOUBLE CUT BERKSHIRE PORK CHOP 'AIGRE-DOUX'
CREAMY POLENTA, ORGANIC BLACK KALE & CARAMELIZED ONIONS,
GOLDEN RAISIN-CAPER COMPOTE, POMMERY MUSTARD JUS

HOUSE-MADE AUTUMN RAVIOLI

ROASTED KABOCHA SQUASH & SWISS CHARD RAVIOLI,
SHALLOT-BROWN BUTTER EMULSION

THE CLAIBORNE STEAK

CABERNET-VEAL JUS REDUCTION, ROASTED YUKON POTATO HASH,
HARICOT VERTS *available for an additional \$10.00 charge*

Sweets

SOMETHING CHOCOLATE

FLOURLESS VALRHONA BITTER SWEET CHOCOLATE
GANACHE CAKE, SALTED CARAMEL SAUCE, VANILLA BEAN ICE CREAM

PUMPKIN CREME CARAMEL

THE CLASSIC WITH AUTUMN SPICES AND CHANTILLY CREAM

CLASSIC FRENCH LEMON TARTE

PEAR SORBET

ROASTED APPLE CLAFOUTI

VANILLA BEAN ICE CREAM & CRANBERRY-PORT WINE COMPOTE

\$65 PRIX FIXE

\$30 CHILDREN 12 & UNDER

PLUS LOCAL TAX & GRATUITY

THURSDAY, NOVEMBER 26

Thanksgiving 2009



Kids .. 12 and under

FRIED ZUCCHINI STICKS
HOUSE-MADE RANCH DIPPING SAUCE
OR
VEGETABLE & CHESTNUT VELOUTE

RED HAT BURGER
smoked cheddar cheese on request
WITH FRITES
OR
ORGANIC HERITAGE TURKEY
SAUSAGE, DRIED FRUIT & PINENUT STUFFING
OR
PENNE PASTA
TOMATO SAUCE OR BUTTER
WITH PARMESAN

CLASSIC ICE CREAM SUNDAE
VANILLA ICE CREAM,
CHOCOLATE SAUCE, WHIPPED CREAM

COLD BEVERAGES

 'Winter Sangria'
our holiday cocktail of
Hudson River Rum, red wine,
apple cider and winter spices
\$14

Red Hat

on the river

Bruce Beaty, Chef de Cuisine

ONE BRIDGE STREET
IRVINGTON-ON-HUDSON, NEW YORK
914.591.5888
WWW.REDHATBISTRO.COM