

Powerhouse Pre-Theater Dinner
July 3, 10 & 11, 17 & 18, 24 & 25, 31 & August 1
6:00 – 8:00PM Alumnae House



"Hudson Valley Mediterranean" best describes the Gigi Hudson Valley menus. We proudly present delectable fare prepared with seasonal ingredients that highlight the bounty of the farms, gardens, and food artisans of the Hudson Valley. Enjoy Mediterranean flavors at **Gigi Trattoria**, the award-winning restaurant in Rhinebeck, **Gigi Market**, our farmer's market and café at Greig Farm in Red Hook, or here at the stately **Alumnae House at Vassar College**

Appetizers

Stagione

Sky Farm Baby Greens with Gigi Sherry-Shallot Vinaigrette

Beef Carpaccio

Shaved Parmesan, Fire Roasted Tomatoes and Micro Arugula

Antipasti

Roasted Marinated Seasonal Vegetables, Olives, Almonds and Cheeses

Shrimp Cocktail

Cold Poached Shrimp Classic Horseradish-Tomato Sauce

Main Courses

Pan Roasted Fillet of Organic Salmon

Trifolate of Seasonal Vegetables

Grilled Rib Eye Steak

Tuscan Fries

Oven Roasted Half Chicken

Cacciatore Sauce, Olive Oil Crushed RSK Farm Corolla Potatoes

Lasagna

Spinach and Wiltbank Farm Mushrooms, Bechamel Sauce

Desserts

Tiramisu

Assorted Cookies and Biscotti

Fresh Fruit Salad with Sorbet

Dark Chocolate Mousse with Whipped Cream

Coffee, Decaffeinated Coffee, Tea

Prix Fixe Menu \$36.95 per person plus tax and service charge

Reservations: 914.388.7175

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