



Hudson Valley Restaurant Week
Goosefeather

BRUNCH

\$39.95 per person

Starters

(choose one)

Shrimp Shumai, Cherry Bacon Jam, Red Eye Soy
Smashed Crispy Fingerling Potatoes, Turmeric Caramel, Pickled Chilis, Scallion - *V, GF*
Fried Chicken Dumplings, Nashville Hot Oil, Scallion
Shaved Snow Pea Salad, Seasonal Fruit, Hot & Sour Tamarind, Peanuts, Pickled Chilis - *V, GF*

Mains

(choose one)

Taiwanese Fried Chicken & Mochi Waffles, Soy Maple Syrup
Hong Kong French Toast, Ginger Maple
Smoked Salmon Fried Rice, Crème Fraîche, 8-Treasure Spice *GF*
Wild Mushroom Rice Noodle, Tamarind Black Bean, Hazelnut - *V*

Dessert

Mango Sorbet Sundae





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DINNER

\$44.95 per person

**indicates an additional supplemental charge for the entree selection*

This menu is designed to be shared. This simply means, collectively, decide on a variety of items to be enjoyed as a group.

Starters

(choose one)

Kung Pao Chicken Wings, Shaved Celery, Peanuts, Buttermilk Ranch
Crispy Shrimp Bao, Pickled Daikon, General Tso's Sauce, Cabbage
Shaved Snow Pea Salad, Seasonal Fruit, Hot & Sour Tamarind, Peanuts, Pickled Chilis - *V, GF*

Mains

(choose one)

Black Pepper Beef, Charred Onion, Broccoli, Holy Basil
Char Siu Berkshire Pork Belly, Asian Pear Salad, Chinese Mustard
Supreme Rice, Land x Air x Sea - *GF*
Wild Mushroom Rice Noodle, Tamarind Black Bean, Hazelnut - *V, GF*
*Crab Rice, Jalepeño Aoli, Tobiko - *GF (+14)*
*1/2 Aged Crown of Red Braised Duck, Hong Kong Toast, Drunken Fruit, Plum Glaze (+25)

Desserts

(choose one)

Mango Sorbet Sundae
Seasonal Mochi Waffle

