



New Year's Eve

DINNER MENU

December 31, 2025 • Hudson House River Inn
3 courses - seventy two dollars (regular menu also available)

APPETIZERS

LOBSTER BISQUE
a traditional favorite

HOMEMADE CRABCAKES
dijon mustard sauce

WILD MUSHROOM RAVIOLI
vodka cream sauce topped with mozzarella and butternut squash

BURRATA MOZZARELLA & BEEFSTEAK TOMATO
baby greens with roasted peppers, fresh basil, extra virgin olive oil and a balsamic reduction

ENTREES

PESTO & LUMP CRABMEAT CRUSTED FAROE ISLAND SALMON
chardonnay lemon wine sauce - mushroom risotto and baby vegetables

CHATEAUBRIAND
*sliced filet mignon marinated and perfumed with fresh rosemary -
bordelaise sauce - horseradish mashed potatoes and baby vegetables*

MARINATED GRILLED ATLANTIC SWORDFISH
*topped with two cajun shrimp - drizzled with a white wine sauce -
risotto primavera and baby vegetables*

NEW ZEALAND RACK OF LAMB
*coated with dijon mustard and porcini mushrooms - rosemary demi glaze -
served with a potato croquette and baby vegetables*

SURF & TURF
*broiled lobster tail and an aged eight ounce New York sirloin steak topped
with bordelaise sauce - horseradish mashed potatoes and baby vegetables
(ten dollar surcharge)*

DESSERTS

BELGIAN CHOCOLATE MOUSSE CAKE
wild berry sauce and - vanilla bean whipped cream

INDIVIDUAL APPLE TARTINE
vanilla ice cream and caramel sauce

NEW YORK STYLE CHEESECAKE
fresh whipped cream and raspberry drizzle

Executive Chef - John Guerrero

General Manager- Craig Sherman