



"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, in the stately **Alumnae House** at Vassar College, or at the location of your choice.

## **SPRING/SUMMER**

### **HOT HORS D'OEUVRES**

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#### **MEDITERRANEAN RISOTTO CRISP**

Arrabbiatta Sauce

#### **SAVORY PROFITEROLES**

Filled with Cheddar and Bacon

#### **JUMBO LUMP CRAB CAKE**

Orange Saffron Aioli

#### **MINI DOGS**

Spicy Honey Mustard Sauce

#### **TUSCAN KALE TART**

Fresh Ricotta and Kale

#### **BOLINHO de BACALAO**

*Cod Fritters*

Green Olive Tapenade

#### **CLAMS "CASINO"**

Served on the Half Shell  
Chorizo and Serrano Peppers



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## COLD HORS D'OEUVRES

### **CRAWFISH SUMMER ROLLS**

Crushed Cashews and Mint

### **ANTHENIAN SALAD**

Micro Cucumber, Feta on Pita Crisp

### **DUO of SUSHI**

*“OSAKA”*

Spicy Tuna Roll and Smoked Salmon Avocado Roll  
Wasabi Tobiko and Chili Ginger Sauces

### **CLASSIC SHRIMP COCKTAIL**

Tomato Horseradish Sauce

### **BEEF CARPACCIO**

Micro Peppercress, Fruttado Olive Oil  
Sicilian Sea Salt, Focaccia Croustade

### **“MINIATURE BLT’s”**

*Mountain Smokehouse* Smoked Bacon  
Micro Arugula and Cherry Tomato Sandwich

### **RUGHETTA e PEAR**

Prosciutto, Pears and Baby Arugula



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## STATIONARY HORS D'OEUVRES

### ANTIPASTI

Gigi Marinated Herbed Olives  
Rosemary Roasted Almonds  
Gig Italian and Hudson Valley Cheeses  
Pickled Hudson Valley Vegetables  
Seasonal Marinated and Grilled Hudson Valley Vegetables  
Seasonal Vegetable Crudites

### SPREADS

Hummus  
Babaganoush  
Northwind Farm Chicken Liver Mousse

### BRUSCHETTE

Tuscan Bean Puree, Rosemary Olive Oil  
Beets, Scallions & Orange Zest  
Stewed octopus, Chick Peas & Spanish paprika  
Baccalao Mantecato, whipped cod  
Coach Farm goat cheese, prosciutto and pear  
Gigi Honeyed ricotta cheese on crostini  
Capponata (vegetable stew with raisins, pine nuts and olives)  
Fresh chopped tomato, herbs, extra virgin olive oil



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**APPETIZERS** *Please Select One*

**TUNA TARTARE**

Maple Soy Glaze, Toasted Sesame Seeds & Bean Sprouts

**ATLANTIC SALMON MOUSSE**

Shaved Red Onion, Capers  
Saffron Aioli, Everything Toast

**SEAFOOD SALAD**

Poached Scallops, Calamari, Shrimp  
Julienne Root Vegetables, Lemon, Olive Oil and Herbs

**CAPRESE**

Buffalo Mozzarella, Fire Roasted Tomatoes  
Roasted Red Onions, Micro Arugula

**SPRING PEA SOUP**

*Chilled*  
Touch of Cream Fraiche

**GAZPACHO**

Tomatoes, Pequillo Peppers, Red Onion, Cucumber,  
Smoked Paprika & Fruttato Olive Oil

**MUSHROOM TARTARE**

Wiltbank Farms Shiitake, Oyster and Hen of the Woods  
Scallions and Shaved Pecorino Romano



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**SALADS** *Please Select One*

**SALAD of BABY GREENS**

Parmesan Croutes and Toasted Pine Nuts  
Sherry Shallot Vinaigrette

**SEVILLE SALAD**

Radicchio, Arugula and Endive  
Serrano Ham, Blood Oranges, Pecorino Romano  
Pine Nut Vinaigrette

**GORGONZOLA SALAD**

Mesclun Lettuce  
Candied Walnuts and Blistered Grapes  
Balsamic Vinaigrette

**WATERCRESS SALAD**

Watercress and Frisée  
Yellow Beets, Parmesan Frico  
Gigi Sherry-Shallot Vinaigrette

**PANZANELLA SALAD**

Tomatoes, Crusty Bread  
Cucumbers and Red Onion  
Balsamic Vinaigrette

**WEDGE SALAD**

Hearts of Romaine  
Crispy Pancetta, Grilled Red Onions  
Cherry Tomatoes, Blue Cheese Crumbles  
Creamy Blue Cheese Dressing

**LOBSTER SALAD**

Hearts of Palm, RSK Blush Fingerling Potatoes  
Chive Vinaigrette



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## ENTREES

*Please Select a Choice of Two Entrees to be Offered to your Guests.  
Each Guest will Choose One of the Two Offered Entrees.*

### **ROTISSERIE CHICKEN**

Herb Marinated North Wind Farms Chicken  
Smashed Potatoes, Haricot-Verts  
Natural Jus

### **CHICKEN PAILLARD**

Marinated Grilled Chicken Breast  
Salad of Sky Farm Baby Arugula

### **ROAST LONG ISLAND DUCKLING**

Sweet Potato Mash and Brussels Sprouts  
Spiced Red Wine Jus

### **PRIME RIB of BEEF**

Crispy Herb Rubbed Prime Rib of Beef  
RSK Farms Oven Roasted Potatoes  
Diablo Sauce

### **BRAISED SHORTRIB AGRODOLCE**

Fontina Polenta and Glazed Baby Carrots  
Natural Jus

### **TENDERLOIN of BEEF**

*Rosemary Mustard Crusted*  
Olive Oil Crushed RSK Farm Corolla Potatoes and Asparagus

### **NEW YORK STRIP STEAK**

Fried Eggplant, Celery Root  
Maitake and Hen of the Woods Mushrooms  
Gorgonzola Dolce Compound Butter



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### **DUO of LAMB**

Peppered Loin and Kebob  
Crispy Eggplant, Toasted Pine Nuts  
Golden Raisins, Feta and Mint  
Charred Tomato Vinaigrette

### **ROAST PETITE RACK of VEAL**

Crispy Gnocchi, Parsnips and Chestnuts  
Grand Marnier Reduction

### **ENVELOPITINI de PESCE**

*Individual Parchment Envelopes*  
Monkfish, Salmon and Striped Bass Nuggets  
Julienne of Parsnips, Hubbard Squash and Mushrooms  
Lemon Herb Broth

### **PAN SEARED SWORDFISH**

Roast Fennel, Capers and Olives  
Mediterranean Dressing

### **PAN SEARED STRIPED BASS**

French Lentils, Fire Roasted Tomato Vinaigrette



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**DESSERTS** *Please Select One*

**NEW YORK STYLE CHEESE CAKE**

Lemony Cream Cheese Cake  
Vincotto Fig Reduction

**WILD STRAWBERRY TART**

Honey Truffled Goat Cheese Crumbles

**LEMON LIFT**

Creamy Lemon Curd on a Buttery Crust Base  
Toasted Marcona Almonds

**DARK CHOCOLATE DECADANCE**

Airy Chocolate Mouse  
Fresh Whipped Cream and Berries

**FRESH FRUITS**

Seasonal Local Fresh Fruits  
Mint, Lemon Grass and Star Anise

**CAPUCCINO CREMET**

Espresso Cream Cheese wrapped in Chocolate Mousse  
Chocolate Glaze and Chocolate Sauce

**SEASONAL BERRY SHORTCAKE**

Sweet Cream Biscuit with Fresh Berry Compote  
Grand-Marnier Whipped Cream

**TIRAMISU**

Espresso Cream Cheese wrapped in Chocolate Mousse  
Chocolate Glaze and Chocolate Sauce

**TOWER of PETITE SWEETS**

Lemon Profiteroles, Chocolate Covered Strawberries  
Chocolate Chip Cookies