

Harvest-on-Hudson Restaurant Introduces New Economical Prix Fixe Autumn Menus

By Thompson & Bender

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Harvest-on-Hudson Restaurant located in Hastings-on-Hudson offers new value prix fixe lunch and dinner menus for Autumn.

Harvest-on-Hudson, the critically acclaimed modern Tuscan farmhouse restaurant located directly on the Hudson River in Hastings-on-Hudson, is introducing special value Autumn prix fixe lunch and dinner menus. In these tough economic times, both menus are offering three courses of delectable selections at prices that won't wear out your wallet.

The lunch menu, served from 11:45 a.m. to 2:30 p.m. is just \$16 per person and includes an appetizer, entrée and dessert. For the first course, select the soup of the day, lamb spring rolls with Greek tzatziki, a harvest garden salad with roasted peppers, red onions and cherry tomatoes or grilled romaine heart Caesar salad.

Your choice of delicious entrées ranges from a grilled eggplant, mozzarella and broccoli rabe sandwich to chicken Milanese with arugula, tomato, garlic and lemon juice. Brick oven pizza, spaghetti with hothouse tomatoes and mozzarella, as well as linguine with olive oil, parsley and garlic are also among the second course offerings.

For dessert, choose from Tahitian vanilla crème brulee, molten chocolate cake with coconut sorbetto or classic New York cheesecake with mixed berries.

Harvest-on-Hudson's economical three-course dinner menu, served Monday through Friday, from 5:30 to 7:00 p.m., is just \$27.50 per person. Indulge in first course offerings that include homemade soup, salmon ceviche with tomato, corn and cilantro, crispy lamb, apricot and almond spring rolls, or black mission fig and prosciutto risotto.

An incredible array of main courses features chiochiolli, a house made sausage with peas and Gorgonzola cream sauce, roasted local skate with lobster coral, lemon and capers, pan roasted Atlantic salmon over cucumber, tomato and walnut salad, or grilled organic chicken with roasted eggplant and sweet red peppers.

The scrumptious dessert list includes molten chocolate cake, New York cheesecake or a warm apple tart with caramel sauce and cinnamon gelato.

"We are so excited to be offering our new Autumn prix fixe menus to the dining public," said Bruce Bernacchia, co-owner of Harvest-on-the-Hudson. "We know that in these times everyone is feeling the pinch from the economic fallout, and we want to do our part to make dining out a luxurious experience, but with more affordable prices."

Located at One River Street in Hastings, Harvest-on-Hudson is open for dinner seven nights a week and lunch Monday through Friday. Garden and patio dining, sunset views, a comfortable lounge and a 30-foot-high stone fireplace make Harvest-on-Hudson a perfect choice for any event. Harvest-on-Hudson is owned and operated by the Fort Pond Bay Company, a growing restaurant group that has made a specialty of waterfront dining locations including two highly-regarded restaurants at Montauk on Long Island, Harvest on Fort Pond and East by Northeast.

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