

Hudson Valley Restaurant Week

at La Camelia

Pre Fix Dinner \$39.95

Pre Fix Lunch \$29.95

March 21st - April 3rd

First Course

- Ensalada Mista**- Mixed field green salad with sherry vinaigrette
- Cesar Salad**- Romaine lettuce, beets, & blue cheese
- Soup Caldo Verde**- Collard Greens, Potato base & chouriço
- Sopa De Lagosta**- Bisque of lobster with crab meat & toast
- Sopa Cubana**- Cuban style black bean soup with raw onions & cheese
- Berengena**- Roasted eggplant, tomato, red peppers & cheese
- Empanadillas Gallegas**- Veal meat turnovers
- Chouriço Assado**- Grilled Portuguese chouriço
- Rissois de Camarão** - Portuguese shrimp turnovers
- Tortilla Espanola** - Potato, leeks, parsley & egg tortilla
- Arroz de Pato**- Shredded duck with paella rice
- Picadinho**- Cubes of steak, chicken, pork & chouriço in a spicy sauce
- Chipirones**- Grilled baby squid with a warm vinaigrette
- Croquetas de Bacalau** - Shredded dry cod croquetas
- Tostada de Gambas**- Grilled shrimp over guacamole

Second Course

- Paella Valenciana**- Traditional valencia paella with meat & seafood
- Ravioli De Lagosta**- Our homemade lobster ravioli
- Pollo Navarra**- Roasted chicken with piquillo peppers
- Bitoque** - Black angus strip steak with egg & fries
- Salmon Con Filloa** - Grilled Salmon with vegetable crepe
- Bacalhau Assado**- Norwegian dried cod char broiled
- Costela de Vaca**- Braised black angus short ribs over linguine
- Pato a la Naranja** - Roasted duck a la orange
- Fish of the day**- Please ask your server

Third Course

Caramel Apple Tart Tatin, Chocolate Mousse, Flan