



COASTAL FRENCH PROVENCAL CUISINE
By CHEF ARIE PAVLOU
CYPRIOT BORN • FRENCH TRAINED • MEDITERRANEAN FLAIR

LONG ISLAND RESTAURANT WEEK MENU

29.95

*Menu Subject to Change

FIRST COURSE

GF V SOUP DU JOUR

CHEFS CLASSIC ESCARGOT
GF without the bread

GF LONG ISLAND DUCK WINGS CONFIT
CURRY COLE SLAW | HOUSE BBQ JERK
...Cooked in oil with gluten products

V SIMPLE MIXED GREENS
HOUSE DRESSING *Contains nuts & soy
ADD GOAT CHEESE CROSTINI +4

GF MUSSELS
STEAMED | SAFFRON | SHITAKE | CREAM | OUZO

GF V ROASTED BRUSSELS SPROUTS +4
HALLOUMI | TAHINI | HOUSE MADE SABA

V EXOTIC MUSHROOM & BRIE +4
PUFF PASTRY

SECOND COURSE

GF *STEAK FRITES
GARLIC PARSLEY SHALLOT BUTTER | POTATO POPPERS |
A TINY SALAD

GF CHICKEN CHASSEUR
ZUCCHINI | MUSHROOMS | OLIVES

GF *LONG ISLAND DUCK LEG CONFIT
ROASTED GARLIC MARJORAM SAUCE

GF V ZUCCHINI "SPAGHETTI"
BURST GRAPE TOMATOES | FRESH BASIL
ADD FRESH BURRATA STRACCIATELLA +10

GF SCALLOPS
CURRY SAFFRON SAUCE | STRAWBERRIES

GF *SMOKED PORK CHOP +4
CHICKEN OF THE WOODS "EXOTIC MUSHROOM" SAUCE |
POTATO POPPERS | SAUTEED SPINACH

HOUSEMADE PELLEGRINO PAPPARDELLE +4
BRAISED SHORT RIB CREAM SAUCE
For GF substitute with Zucchini "Spaghetti"

V SIDES TO SHARE 8

FRIED ARTICHOKE HEARTS
SAFFRON AIOLI

LOCAL POTATO POPPERS
HOMEMADE KETCHUP
TRUFFLIZED +12

FRIED OLIVES
CHILI PASTE & GREEK YOGURT

DESSERT

GF APPLE TATIN
VANILLA ICE CREAM | CARAMEL

GF HOUSE MADE ICE CREAM
MINT CHOCOLATE CHIP

GF MARGARITA ICE CREAM +4
TEQUILA | CHAMPAGNE FLOATER | SERVED UP

ALMOND CAKE
BLACKBERRY BRANDY CHOCOLATE SAUCE

V-Vegetarian GF-Gluten Free

Please advise your server of food allergies! Please note, for parties 6 or more a 20% gratuity will be added to your check.

*SUFFOLK COUNTY BOARD OF HEALTH REQUIRES WE INFORM YOU THIS ITEM CAN BE COOKED TO YOUR LIKING.
CONSUMING RAW OR UNDERCOOKED MEAT, FISH OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS IF
YOU HAVE CERTAIN MEDICAL CONDITIONS.