



LONG ISLAND RESTAURANT WEEK

— 2019 —

Sunday, April 28th through Sunday, May 5th

{ Prix Fixe Dinner including one appetizer, one entrée, and one dessert }

\$29.95 per person

Not valid with any other offer. Tax and Gratuity not included.

APPETIZERS

SOUP DU JOUR

Vegetable Cream Soup with Gruyere Cheese

ESCARGOT BOURGUIGNON

In Garlic Herb Butter Sauce

BISTRO SALAD

Mixed Greens, Roasted Beets, Apple, Pecans, Goat Cheese,
and Champagne Vinaigrette

GOAT CHEESE STRUDEL

With Mushrooms and Caramelized Onions,
served over Baby Arugula with Port Wine Reduction

BLACK PEPPER CRUSTED YELLOW FIN TUNA

OVER SAUTEED SPINACH WITH SOY GINGER GLAZE

ADD \$5

DESSERTS

CREPES SUZETTE

OR

ASSORTED ICE CREAM/SORBET

ENTRÉES

FILET OF SOLE MEUNIERE

Sautéed in Lemon Caper Sauce, with Jasmine Rice
and Broccoli

VEGETABLE RISOTTO

With Mushroom and Asparagus in Truffle Cream Sauce

MOULES ET FRITES

With Garlic, Parsley, and White Wine or Garlic, Tomato,
and Basil Sauce

GRILLED BABY LAMB CHOPS

With Roasted Potatoes, Sautéed Spinach,
and Rosemary au Jus
Add \$8

POULET ROTI

1/2 Roasted Chicken in White Wine Sauce
with Mashed Potatoes and Julienne Vegetables

PENNE GRATIN

With Ham and Green Peas in Cream Sauce