

***Long Island Restaurant Week***  
***Sunday, April 28 thru Sunday, May 5***  
***\$29.95 per person***

***Appetizers***

*Asparagus Bisque*  
*Tarragon Crème Fraiche*

*Strawberry Salad*  
*Arugula, Spinach, Mixed Greens, Feta, Candied Walnuts,*  
*Berry & Passionfruit Vinaigrette*

*Roasted Red Beet Salad*  
*Goat Cheese, Bacon, Orange Segments, Roasted Pistachio Nuts*

*Marinated Tomato Burrata*  
*Heirloom Tomatoes, EVVO, fresh Basil, Crispy Prosciutto*

***Entrees***

*Goat Cheese Pan-Roasted Organic Chicken*  
*Maple Acorn Squash Puree, Asparagus,*  
*Red Wine Vinegar Reduction*

*Port Wine Braised Boneless Beef Short Ribs*  
*Mashed Potatoes, Haricot Verts, Port Wine Demi Glaze*

*Spring Pea & Colossal Shrimp Cavatelli*  
*Sweet peas, Tomatoes, Spinach, Garlic Cream Sauce*

*Dill Pollen Dusted Pan Seared Cod*  
*Grilled Ramps & Gigante Bean Ragout, Lemon Buree Blanc*

*Grilled Cilantro & Cumin Rubbed Pork Tenderloin*  
*Crispy Jalapeno Polenta Cake, Bourbon Apple Butter*

*Wild Mushroom Ravioli*  
*Cremini Mushrooms, Haricot Verts, Truffle Parmesan Broth*

***Dessert***

*Cookies & Cream Caramel Cheesecake*

*Chocolate Torte*

*Vanilla Crème Brûlée*

*Marinated Berry Tartlet*

***~ ~ Executive Chef - Jeff Russell ~ ~***

\*This menu item consists of meat, fish, shellfish or fresh eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/ or virus. Consuming raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.