

LONG ISLAND RESTAURANT WEEK
Spring 2019

APPETIZERS

Organic Farm Green Salad**

Honeycrisp Apple, Toasted Hazelnut, Walnut-Goat Cheese Crouton, Apple Cider Vinaigrette

Mushroom Potato Bisque

Porcini, Fried Leek, Crème Fraîche, Truffled Gruyere Grilled Cheese

Fresh Herb Ricotta Gnocchi 'Primavera'

Fresh English Peas, Fava Beans, Asparagus Black Trumpet Mushrooms, Parmesan Broth, Pea Shoots, Grated Ricotta Salata

Salmon Tartare*

Capers, Mint, Jalapeno, Lemon Aioli, Crispy Potato Guafrettes (\$6.00 supplement)

The LakeHouse Vegetable Salad**

Chanterelles, Asparagus, Arugula, Poached Egg, Humboldt Fog Goat Cheese (\$6.00 supplement)

ENTRÉES

Grilled Herb-Marinated Angus Skirt Steak

Garlic Potato Puree, Broccoli Rabe, Gorgonzola Butter, Red Wine-Shallot Jus

Roasted Organic Chicken Breast

Wild Mushroom Risotto, Snap Peas, Tarragon Pan Gravy

Grilled Gulf Shrimp

Chickpea, Sopressata, Tomato Confit, Zucchini 'Pasta e Fagioli'

Crisp Long Island Duck Breast and Crisp Leg Confit**

Apricot Wheatberry Pilaf, Pomegranate Pistachio Glaze (\$12.00 Supplement)

Caramelized Local Sea Scallops

Sunchoke Puree, Butternut Squash, Cauliflower, Radicchio, Crispy Sunchokes, Herbed Mussel Broth (\$12.00 Supplement)

DESSERTS

Strawberry Shortcake

Whipped Lemon Crème Fraiche

Warm Valrhona Chocolate Souffle

Salted Caramel Gelato

Vanilla Bean Mascarpone Cheesecake

Spring Berry Compote



Select Bottles of Red & White Wine \$30