



Spring 2019 Long Island Restaurant Week Menu

\$29.95

- April 28th thru May 5th 2019 -

STARTERS

ROASTED CORN BISQUE OR SOUP OF THE DAY

ORGANIC SPRING GREENS

Grape Tomatoes & Champagne-Walnut Vinaigrette

FRESH RICOTTA RAVIOLI

Fire Roasted Pepper Coulis, Shaved Piavé Cheese

CRISPY JUMBO LUMP CRAB CAKE* +\$6

Mango Jicama Slaw, Chipotle Aioli

FUJI APPLE & ENDIVE SALAD

Shaved Stilton Cheese, Candied Walnuts, Cranberries & Cider Vinaigrette

WARM MUSHROOM SALAD

Fresh Mozzarella, Roasted Red Pepper, Arugula, Aged Balsamic Reduction, Parmesan Crisp

POINT JUDITH CRISPY CALAMARI* +\$3

Baby Arugula, Peach Sweet Chili Vinaigrette

PRINCE EDWARD ISLAND MUSSELS

White Wine Fresh Herb Broth

BARBEQUED DUCK TACOS* +\$2

Mango Slaw, Chipotle Aioli, Potato Gaufrette

ENTREES

PAN-ROASTED CHICKEN

Fingerling Potato, Roasted Corn, Asparagus, Baby Carrot, Red Wine Reduction

CRABMEAT CRUSTED MAHI MAHI* +\$4

Crispy Pommes Anna, Shaved Brussels Sprout, Lemon Buerre Blanc

HOMEMADE PAPERDELLE

Slow-Braised Short Rib Ragout, Roasted Vegetable Ratatouille, Shaved Parmesan

WOOD FIRED DOUBLE-CUT PORK CHOP* +\$3

Oven-Roasted Sweet Potato Mash, Sautéed Kale, Red Wine Reduction

LONG ISLAND DUCK BREAST* +\$9

Caramelized Pear, Baby Spinach, Pine Nuts, Cassis Demi-Glace

FRESH RICOTTA CAVATELLI

Oven-Roasted Tomatoes, Spinach, Fresh Ricotta, Basil Walnut Pesto

SEARED FILET OF SALMON

Spring Asparagus Risotto, Saba Drizzle

GRILLED AMERICAN LAMB CHOPS* +\$5

Julienned Spring Squash, Zucchini & Red Pepper, Pomegranate Reduction

DESSERTS

Banana Bread Pudding

Crème Caramel

Seasonal Fresh Fruit Plate

Flourless Chocolate Truffle Torte

Caramelized Apple Tart

*Denotes Supplement – Sorry, No Sharing or Substitutions Please – 20% Gratuity added to parties of 8 or more - Menu & Pricing subject to change, based on availability