

LONG ISLAND *Restaurant Week*

Sunday, April 28th - Sunday, May 5th

Offered on Saturday, May 4th until 7pm, party must be fully seated by that time please.

Three Course Prix Fixe
Choice of Appetizer, Entrée and Dessert
\$29.95 plus tax and gratuity

APPETIZER

Peking Duck Tacos scallion, avocado, hoisin sauce

PEI Mussels pancetta, shallots, sweet anisette cream

Shredded Iceberg Salad gorgonzola, red onion, applewood smoked bacon,
plum tomatoes, red wine vinaigrette

Long Island Corn Chowder fresh corn, smoked bacon, yukon potatoes

Shrimp Cocktail traditional cocktail sauce

ENTRÉE

Pan Seared Garlic Shrimp spring pea-parmesan risotto, champagne-citrus beurre blanc

Scottish Salmon french lentils, sunchoke purée, gremolata

Slow Braised Short Rib of Beef white chocolate-parsnip purée, spring vegetables, cabernet reduction

Roasted Free-Range Chicken spring peas, roasted cipollini onions,
wild mushrooms, fingerling potatoes, natural chicken jus

Bucatini Alle Vongole littleneck clams, cockles, roasted garlic-white wine broth,
peperoncino, toasted bread crumbs

Seafood Cioppino (\$15 supp.) maine lobster tail, jumbo shrimp, bay scallops,
littleneck clams, pei mussels, tomato-blue claw crab brodo

DESSERT

Wild Berry Cheesecake classic ny style cheesecake, wild berries

Valrhona Chocolate Bomb raspberry coulis

Sticky Toffee Cake vanilla bean ice cream

*Sample menu, subject to change



Before placing your order, please inform your server if a person in your party has a food allergy.

**This menu item can be cooked to order. Consuming raw or under cooked meat, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.*