

Long Island Restaurant Week

April 28th - May 5th

Bistro 25 style

Appetizers

Arugula & Chickpea Salad- chopped onion, roasted peppers, feta cheese, vinaigrette

Orange Glazed Pork Belly- apple slaw

Mushroom Bisque

Entrees

Cavatelli- crumbled sausage, roasted tomato, fresh spinach, mushrooms, crispy zucchini

Seared Atlantic Cod - chorizo yellow rice, pico de gallo, black bean puree

Pan Roasted French cut Chicken- roasted cauliflower, fingerling potatoes, pan sauce

Steak Frite au Poivre' - potato croquette, grilled asparagus, (add \$5.00)

Desserts

Dark Chocolate Tart - whipped cream, fresh berries

Crème Brulee - caramel drizzle, whipped cream

Gelato or Sorbet

\$29.95 per person