

***Winter Long Island Restaurant Week***  
***Sunday, January 27 thru Sunday, February 3***  
***\$29.95 per person***

***Appetizers***

*Mixed Organic Greens Salad*  
*Honey Balsamic Vinaigrette, Shaved Parmesan*

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

*Almond Crusted Fried Brie*  
*Truffle Honey, Garlic Toast*

***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*

*Cavatelli Bolognese*  
*Pork, Beef, Pancetta, Tomato & Fresh Cream*

***Dessert***

*Chocolate Torte*

*Vanilla Crème Brûlée*

***~ ~ 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.