



## LONG ISLAND RESTAURANT WEEK OCTOBER 18-25

### 3-COURSE PRIXE FIXE \$ 35

#### SOUPES OR SALADES

##### SOUPES

FRENCH ONION MELTED GRUYERE  
CHEESE

VEGETABLE PURÉE TOPPED WITH GOAT  
CHEESE

##### LES SALADES

BISTRO SALAD  
MIXED GREENS, ROQUEFORT, CANDIED  
WALNUTS, BEETS & STRING BEANS IN A  
RASPBERRY VINAIGRETTE

CAESAR SALAD  
ROMAINE, CREAMY CAESAR DRESSING,  
CROUTONS, SERVED IN A CRISPY  
PARMESAN BOWL

GREEK SALAD  
TOMATO, CUCUMBER, RED ONION, GREEN  
PEPPERS, BLACK OLIVES, FETA CHEESE

##### LES PETITES PLATE

BUFFALO CHICKEN MEATBALLS WITH  
BLUE CHEESE DRESSING

BRIE CHEESE FIG JAM FONDUE:  
FRESH APPLES AND BREAD CROUTONS  
FOR DIPPING

ESCARGOTS A LA BOURGUIGNON  
IN MELTED GARLIC HERB BUTTER

CRISPY FRIED CALAMARI  
TOMATO BASIL AND TARTAR DIPPING  
SAUCE

ZUCCHINI PANCAKE DILL YOGURT SAUCE

#### ENTREES

STEAK FRITES  
HANGER STEAK WITH FRENCH FRIES AND RED  
WINE CHARLOTTE SAUCE

SOLE NORMAND  
PANSEARED FILLET OF SOLE WITH A SHRIMP  
AND WILD MUSHROOM WHITE WINE SAUCE WITH  
BASMATI RICE AND SAUTÉED STRING BEANS

LINGUINI AND WHITE CLAM SAUCE

POULET ROTI  
ROASTED CHICKEN SERVED WITH ROASTED  
POTATOES & JULIENNE VEGETABLES LEMON  
ROSEMARY AUX JUS

MUSSELS PROVENÇAL  
IN A GARLIC, TOMATO, BASIL BROTH

MUSSELS MARINIERE  
IN A GARLIC, PARSLEY, WHITE WINE BROTH

VEGETABLE RISOTTO'S

CAFÉ DE PARIS  
8OZ FILET MIGNON & 3 JUMBO SHRIMPS  
SERVED  
CAFÉ DE PARIS SAUCE & FRENCH FRIES+ \$10

GRILLED BABY LAMB CHOPS  
SERVED WITH VEGETABLE RISOTTO + \$10

#### DESSERT ADDITION FOR 6\$

CHOCOLATE MOUSSE  
APPLE BREAD PUDDING WITH CINNAMON  
GELATO  
CRÈME BRÛLÉE  
CARAMEL CHEESECAKE  
**OUR GELATOS**  
VANILLA, HAZELNUT, COFFEE, CINNAMON



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