

Long Island Restaurant Week 2020

First Course (Choice of One)

Butternut Squash Soup

Toasted Coconut – Ground Nutmeg – Wildflower Honey.

Pumpkin Sage Ravioli

Roasted Pistachios – Butter Cognac Sauce – Fresh Sage.

Chopped Rustic Salad GF

Romaine – Tomato – Cucumber – Red Onion – Chickpeas – Barrel Aged Feta – Currants - Lemon-Honey Vinaigrette.

Steamed North Atlantic Mussels* GF

Grilled Parmesan Ciabatta – Sweet Tuscan Chili's – Saffron Brodetto.

Our House Braised Short Rib Meatballs

Crisp Parmesan-Herb Polenta – Pickled Red Onions – Horseradish Aioli – Barolo Jus.

Second Course (Choice of One)

Orecchiette Toscana

Sweet & Spicy Italian Sausage – Broccoli Rabe – Toasted Garlic – Whipped Herb Ricotta.

Lamb Osso Buco

Slow Braised Lamb Shank – Red Wine – Vegetables – Creamy Risotto Milanese.

Semolina Crisped Codfish "Livornese"

Red Onion – Tomato – Caper & Olive – Broccoli Rabe – Yukon Potatoes – Blistered Shishito.

Cedar Plank Roasted New Zealand King Salmon GF (\$5 supplement)

Shrimp Home-Fried Potatoes – Sautéed Baby Spinach – Cabernet-Merlot Butter.

Parmesan Crusted French Chicken Piccolo

Lightly Breaded – Whipped Yukon Gold Potato – Fontina – Brussels Sprouts – Wild Mushroom-Marsala Sauce.

14 oz Brined Berkshire Pork Chop* GF

Roasted Potatoes – Caramelized Onions – Roasted Peppers – Baby Artichokes – Cherry Pepper Jus.

Third Course (Choice of One)

Gelati or Sorbetti GF

House Biscotti – Fresh Mint – Super-Fine Sugar.

Individual Cheese Cake

Macerated Berries – Whipped Cream – Berry Coulis – Crème Anglaise – Fresh Mint.

Warm Pecan Pie

Salted Caramel Gelato – Whipped Cream Cheese Frosting – Caramel Sauce – Fresh Mint.

No Substitutions **GF = This Item Can Be Prepared Gluten Free**

*Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase the risk of food borne illness, especially if you have certain medical conditions.