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# LONG ISLAND RESTAURANT WEEK

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SUNDAY, NOVEMBER 7<sup>TH</sup> - SUNDAY, NOVEMBER 14<sup>TH</sup>

(CLOSED MONDAY + TUESDAY)

**\$35 PER PERSON**

Tax and Gratuity Not Included

## FIRST COURSE

- CHOOSE ONE -

CAULIFLOWER & PARSNIP SOUP  
chanterelle ragout, fried parsley

WARM GOAT CHEESE SALAD  
mustard vinaigrette

CHICKEN LIVER & FOIE GRAS MOUSSE  
crostini

SHRIMP  
avocado, endive parfait, green goddess dressing (SUPP. 5)

ARUGULA-FRISÉE SALAD  
blue cheese, caramelized pecans, roasted pears, maple vinaigrette

## SECOND COURSE

- CHOOSE ONE -

SEARED SCOTTISH SALMON  
celery root purée, button mushrooms, chick peas,  
carrot ragout, shallot gremolata

LINGUINE  
pesto, pignoli nuts, roasted tomatoes

ROASTED ORGANIC CHICKEN BREAST  
Moroccan tagine, acorn squash, celery root, garbanzo beans,  
zucchini, carrots, yellow squash, golden beets, chermoula

BRAISED BEEF SHORT RIB  
creamy polenta, parmesan, glazed cipollini onions

SEARED BEEF FILLET\*  
truffle-potato gratin, leeks, sauce Périgueux (SUPP. 12)

## THIRD COURSE

- CHOOSE ONE -

APPLE & WALNUT STRUDEL  
vanilla crème anglaise

SACHER TORTE

PEAR POACHED IN SPICED RED WINE  
vanilla ice cream

BLACK BERRY-LIME SHERBET  
pizzelle

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 consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

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150 MAIN STREET • STONY BROOK  
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