

LONG ISLAND RESTAURANT WEEK

3-COURSE PRIX FIXE DINNER MENU | 42PP

COURSE ONE

G BUTTERNUT SQUASH SOUP

anise crème, amaretti crumbs

G ROASTED BEET SALAD

whipped ricotta, candied pine nuts, mizuna, citrus

G RADICCHIO CAESAR

ciabatta croutons, grana padano, anchovies

COCONUT TEMPURA SHRIMP

cucumber slaw, mango-chili sauce

HUMMUS TASTING ON CROSTINI

white beans, chickpeas, artichokes

G BUFFALO MOZZARELLA

marinated peppers, arugula, balsamic, basil oil

COURSE TWO

G BRANZINO FILLET

cauliflower couscous, roasted heirloom carrots, warm tomato-caper vinaigrette

BEEF SHORT RIB RAVIOLI

red wine sauce, gorgonzola fonduta

* G FILET MIGNON

wild mushroom risotto, broccolini, long-stem cauliflower, bordeaux reduction

SAUTÉED SHRIMP

crispy polenta, Brussels sprouts, truffle breadcrumbs, roasted garlic butter

CHICKEN ROULADE

stuffed with prosciutto, spinach, and fontina, mashed potatoes, broccolini

G SMOKED DUCK BREAST

strawberry vin santo glaze, fingerling potatoes, spinach

COURSE THREE

LEMON RICOTTA CHEESECAKE

toasted almonds, raspberry purée

G FLOURLESS CHOCOLATE NUTELLA CAKE

cappuccino-hazelnut gelato

G TOASTED COCONUT PANNA COTTA

balsamic strawberries

G SEASONAL SORBET OR GELATO

MENU SUBJECT TO CHANGE | NO SHARING

* This menu item can be cooked to your liking. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has an allergy.

G = Gluten Friendly (This item can be made Gluten Friendly upon request. Please ask.)



NORTH COUNTRY

kitchen|wine|cocktails

FOR THE TABLE

G ROASTED EGGPLANT HUMMUS 16

flatbread, crudite, olives, barrel-aged feta

G BURRATA 17

marinated chickpeas, zucchini carpaccio, aged balsamic, olive oil

G CHARCUTERIE 25

imported meats, artisanal cheeses, olives, pepperoncini, figs, flatbread

LUMP CRAB & SWEET CORN CAKE 18

smashed avocado salad, green goddess