



LONG ISLAND RESTAURANT WEEK

SUNDAY, JANUARY 23RD - SUNDAY, JANUARY 30TH

Saturday, January 29th Only Available Until 7pm

\$42 THREE COURSE PRIX FIXE

APPETIZERS

BUTTERNUT SQUASH SOUP brioche croutons, crème fraîche

CHICKPEA FRIES sriracha aioli

DUCK TACOS daikon, jalapeño, hoisin sauce, cilantro, scallions (\$5 SUPP.)

PEAR SALAD arugula, pecans, caramelized pears, maple vinaigrette

THAI MUSSELS honey, soy, sesame, ginger, garlic, lime

MAIN COURSE

PAPPARDELLE "BOLOGNESE" veal, pork, beef, herbed ricotta

MISO POACHED COD cauliflower mushrooms, soba noodles, caullilini, miso sauce

PAN ROASTED SCOTTISH SALMON ragout of quinoa, wild rice, parsnips & celery root, broccoli rabe

ROASTED CAULIFLOWER STEAK toasted tomatoes, tarragon vinaigrette

BRAISED SHORT RIBS garlic mashed potatoes, thumbelina carrots (\$10 SUPP.)

DESSERTS

LAVA CAKE vanilla ice cream

MILK AND COOKIES chocolate chip cookie, vanilla shake

CRÈME BRÛLÉE

RICOTTA DONUTS caramel, crème anglaise

Before placing your order, please inform your server if a person in your party has a food allergy.

**This menu item can be cooked to order. 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 viruses. Consuming raw or under cooked meats, fish, shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.*

