

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



LONG ISLAND RESTAURANT WEEK

January 29 through February 5, 2023

Three Course Prix Fixe • Eight Days a Week • Lunch and Dinner • \$44

To celebrate Restaurant Week, we are offering 15% off all bottles of wine!!

Starters

MUSHROOM CRAB BISQUE (gf)

Garnished with micro-greens.

LAMB MERGUEZ SAUSAGE WITH GRILLED POLENTA TRIANGLE (gf)

Merguez, a zesty North Africa lamb sausage is grilled and accented with a medley of red and green onion, celery, cucumber, fresh mint, and yellow peppers; dressed with a lemony vinaigrette.

Served alongside a delicious polenta triangle.

SWEET CHILI CALAMARI SALAD (df)

This salad has it all... crunchy, sweet, salty (not too salty), zesty and delicious! We are lightly dredging calamari and frying just until gold and crispy before tossing in our own scrumptious sweet chili sauce. The calamari are slightly sweet and a little spicy - crunchy yet tender. Yum! We serve the calamari atop a salad of mixed greens, sweet peppers, cucumbers, and mandarin oranges with a simple but delicious vinaigrette.

SAVORY SHRIMP BEIGNETS WITH REMOULADE SAUCE

Beignets are traditionally a sweet treat but we are shaking things up with this delicious, savory rendition. Our shrimp with chopped scallions and cajun seasonings are folded into a delicate pastry dough and lightly fried until perfectly golden. Accompanied with a classic remoulade sauce consisting of aioli, mustard, paprika, cajun seasonings and a touch of garlic.

CLAMS CASINO (gf)

Top neck clams baked with bacon, pepper, butter and Parmigiano-Reggiano cheese.

Mains

CODFISH de SAN SEBASTIAN WITH STEAMED MUSSELS (gf|df)

San Sebastian is the culinary epicenter of Spain and cod is it's king of seafood. We are searing and roasting our cod - serving with a beautifully seasoned sofrito broth with chorizo crumbles and steamed mussels, tender white beans, tomatoes, onions, sweet peppers, garlic and a touch of cayenne.

BRAISED PORK SHANK WITH PROSCIUTTO AND PORCINI MUSHROOMS (gf)

We take our shanks seriously and use the meatiest type of domestic shank (hind).

Always a favorite with a hearty pork shank braised with white wine, vegetables, prosciutto, porcini mushrooms, garlic & fresh herbs.

Mashed Potatoes | Green Beans

GRILLED SKIRT STEAK* WITH A VELVETY DIJON CREAM SAUCE (gf|df)

We are serving our skirt steak sliced and medium rare-ish with a delicious bistro inspired sauce featuring Dijon mustard, fresh herbs, cream and a touch of garlic. Try this delicious skirt steak with a bold red wine and let the flavors transport you to that little corner bistro on the Rue Saint-Rustique!

Fingerling Potatoes | Asparagus

SEARED AND ROASTED NORWEGIAN SALMON WITH A CHAMPAGNE BEURRE BLANC (gf)

Our salmon is blanketed with a delightful combination of shiitake mushrooms, shallots, diced plum tomatoes, fresh tarragon, chives and a touch of cream.

ROASTED ZA'TAR DUSTED CAULIFLOWER STEAK (gf|df|vg|v) **prix fixe 32**

House-made hummus with blistered cherry tomatoes, shaved asparagus, garlic and a sprinkle of sesame seeds.

Indulgences

CREMA CATALANA (gf) Similar to crème brûlée but with a Spanish flair. Laced with fresh lemon zest.

BROWNIE SUNDAE WITH BLACKBERRY GOAT CHEESE SWIRL and VANILLA ICE CREAM: Garnished with walnuts.
(walnuts can be excluded in case of allergy.)

FRUTTI DI BOSCO: Our mixed berry cake begins with a short crust pastry base filled with pastry cream, topped with a layer of sponge cake and garnished with an assortment of berries - blueberries, blackberries, raspberries, red currants and strawberries.

TIRAMISU: So Creamy | So Delicious | So Worth It!

NEW YORK STYLE CHEESECAKE SPRING ROLLS: Served with chocolate sauce and caramel sauce.

(gf) Gluten free (v) Vegetarian (vg) Vegan (df) Dairy Free

^ Can be made gluten free upon request

*This menu 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 illnesses, especially if you have certain medical conditions.