

# LONG ISLAND *Restaurant Week*

Sunday, November 4<sup>th</sup> + Wednesday, November 7<sup>th</sup> - Sunday, November 11<sup>th</sup>

**Three Course Prix Fixe**  
Choice of Appetizer, Entrée and Dessert  
\$29.95 plus tax and gratuity

## APPETIZER

- Peking Duck Tacos** scallion, hoisin sauce, avocado
- Steamed PEI Mussels** pancetta, shallots, sweet anisette cream
- Shredded Iceberg Salad** gorgonzola, red onion, applewood smoked bacon, plum tomatoes, red wine vinaigrette
- Jumbo Shrimp Cocktail** traditional cocktail sauce
- New England Clam "Chowda"** littleneck clams, smoked bacon, yukon potatoes
- Long Island Clams** topped with applewood smoked bacon

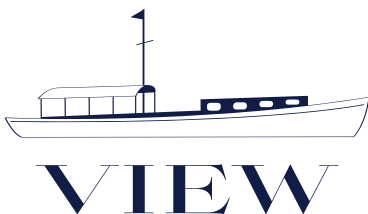
## ENTRÉE

- Pan Seared Garlic Shrimp** english pea-parmesan risotto, citrus beurre blanc
- Cedar Roasted Scottish Salmon** romanesco, quinoa, chorizo, toasted almond, lemon-dijon emulsion
- Root Beer Braised Short Rib of Beef** white chocolate-parsnip purée, vegetable medley, star anise-cabernet reduction
- Free-Range Roasted Chicken Breast** yukon potato gnocchi, caramelized onions, cremini mushrooms, pancetta, baby peas, truffle-madiera sauce
- Pappardelle Bolognese** classic ragu of beef, veal & pork, sheep's milk ricotta, fresh basil
- Seafood Cioppino (\$14 supp.)** maine lobster tail, jumbo shrimp, taylor bay scallops, littleneck clams, pei mussels, tomato-blue claw crab brodo

## DESSERT

- New York Cheesecake** mixed berry compote
- Raspberry Almond Tart** chantilly cream, toasted almond
- Tahitian Vanilla Crème Brûlée** burnt cool vanilla custard, sugar wafer cookies

\*Sample 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 can be cooked to order. Consuming raw or under cooked meat, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.*