



# LONG ISLAND RESTAURANT WEEK

SUNDAY, JANUARY 21ST through SUNDAY, JANUARY 28TH

SATURDAY RESERVATIONS BEFORE 7:00 PM AND AFTER 9:30 PM

**\$28.95 THREE COURSE PRICE FIXED MENU**

*\$40 WITH PAIRED WINES*

## STARTERS

**MISO SOUP** TOFU, SHIITAKE, SCALLION

*WINE PAIRING: PINOT GRIGIO, OSVALDO VENETO, ITALY*

**SHRIMP & LOBSTER WONTONS** HOISIN, MISO MUSTARD, SCALLION, MICRO DAIKON

*WINE PAIRING: SAUVIGNON BLANC, RAPHAEL*

**SHORT RIB SCALLION PANCAKE** PULLED GLAZED SHORT RIB, CHARRED TOMATO, HERBS

*WINE PAIRING: ROSÉ, INFINIE PROVENCE, FRANCE*

**YELLOWTAIL SASHIMI** (*\$5 SUPPLEMENT*) JALAPEÑO, CHILI AND LIME PONZU SAUCE

*WINE PAIRING: RIESLING, FRIEDRICH-WILHELM KABINETT MOSEL,*

## MAIN

**GENERAL MONSOON'S CHICKEN** CHINESE BROCCOLI, SESAME, CHILI, CRISPY RICE

*WINE PAIRING: MERLOT, PALMER NORTH FORK, LONG ISLAND*

**CRISPY SALMON** THAI BASIL PINE NUT PESTO, CRISPY ARTICHOKE HEARTS

*WINE PAIRING: PINOT NOIR, MILLBROOK CENTRAL COAST, CA.*

**SHRIMP & BAY SCALLOP UDON** BABY SHRIMP, SEASONAL VEGETABLES, GARLIC & HERB BROTH

*WINE PAIRING: CHARDONNAY, NAPPA RAPHAEL, NORTH FORK*

**APPLEWOOD BACON WRAPPED FILET MIGNON** (*\$10 SUPPLEMENT*)

GRILLED ASPARAGUS, ROASTED POTATOES, THAI CHILI BUTTER

*WINE PAIRING: CABERNET SAUVIGNON, CONCANNON CENTRAL COAST CA.*

## DESSERT

**BROWNIE SUNDAE** VANILLA GELATO

*WINE PAIRING: MOSCATO, PASSITO DI PANTELLERIA, SICILY*

**SEASONAL ICE CREAM** CHEF'S CHOICE

*WINE PAIRING: MUSCAT, SAMOS, GREECE*

**TAX AND GRATUITY ARE NOT INLCUDED.**

\*SERVED RAW, UNDERCOOKED OR TO YOUR LIKING. EATING THESE ITEMS INCREASES YOUR CHANCE OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MANY OF THE DISHES WE SERVE AT MONSOON: STEAK & SUSHI CONTAIN NUTS, SHELLFISH AND/OR GLUTEN. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES PRIOR TO ORDERING. THANK YOU!