

THE BRASS RAIL RESTAURANT WEEK

Long Island's Fall Restaurant Week November 3rd - November 10th, 2019
(Offered only until 7PM on Saturday)

\$29.95

APPETIZERS

White Bean & Pancetta Soup

Escarole, parmesan cheese, white truffle oil

Beet & Goat Cheese Salad

Candy cane & golden beets, baby arugula, whipped goat cheese, spiced pecans, oranges, truffle honey vinaigrette, balsamic drizzle

Pulled Pork Steamed Buns

Fennel & celery root slaw, crushed pistachios, spicy aioli

Hawaiian Yellowtail Tartar Tacos

Fennel & celery root slaw, pickled hon shimeji mushrooms, avocado, micro cilantro, wasabi aioli, mini taco shells

Butternut Squash Ravioli

Shaved brussel sprouts, pecans, ricotta salata, sage brown butter sauce

MAIN COURSE

Pan Roasted Airline Chicken Breast

Diced sweet potatoes, Idaho potatoes, onion & andouille sausage hash, sautéed swiss chard, rosemary jus

Red Wine Braised Lamb Shank

Jalapeno-cheddar grits, sautéed escarole, natural jus

Panko & Citrus Crusted Hake

Butternut squash puree, spicy zucchini, brown rice, vanilla-citrus buerre blanc

Vegetable Lasagna

Eggplant, zucchini, ricotta cheese, mozzarella, tomato sauce, basil pesto

Grilled Marinated Hanger Steak

Potato puree, grilled asparagus, homemade barbeque glaze

DESSERT

Mocha Pot de Crème

Pistachio biscotti, whipped cream

Pumpkin Cheesecake

Whipped cream, caramel sauce

Banana & Nutella Bread Pudding

Coffee ice cream, caramel sauce

Choice of Gelato or Sorbet

Chocolate, Vanilla, Passion Fruit, Blackberry

(No substitutions due to special pricing)