

LONG ISLAND RESTAURANT WEEK
(\$29.95 per person)

APPETIZER SELECTIONS

Soupe du Jour

Daily cream of vegetable soup

Persil Salad

Baby Arugula, artichokes, cucumbers, white beans, ricotta salata cheese with lemon herb vinaigrette

Duck Confit Roll with Shitake Mushroom

Over Julienne vegetables port wine reduction glaze.

Escargot Bourguignon

In a garlic herb butter sauce

Clams Provencal or Mariniere

Provencal (garlic,tomato,basil)—Mariniere(garlic,parsley,white wine)

Add \$5.00 Charge

MAIN COURSE SELECTIONS

Moules et Frites

Prince Edward's Island Mussels served with French Fries
Mariniere-garlic, parsley, white wine broth or Provencale-garlic, tomato, basil sauce

Penne au Gratin

Asparagus, mushroom, ham and gruyere cheese in a cream sauce

Sesame Crusted Pan Seared Bluefin Tuna

Wasabi mash potato and sautéed spinach with soy ginger glaze

Add \$10.00 Charge

Coq Au Vin

Chicken Braised with red Burgundy wine and served with mushroom, carrot and mashed potato.

Fillet of Sole Meunere

Jasmine rice and sautéed broccoli and lemon caper sauce

Boeuf Bourguignon

Traditional Beef stew with vegetables and mashed potato in a red wine sauce

Grilled Baby Lamb Chops

Roasted Yukon potao and sautéed spinach in a rosemary au jus.

Add \$12.00 Charge

DESSERT SELECTIONS

Apple Tartin, Crepes Suzette or Profiteroles

Beverages and Gratuities Not Included No Substitutions or Split Checks
Not Valid With Coupons or any other Discounts