

**LONG ISLAND RESTAURANT WEEK | 3-COURSE DINNER \$29.95**



**APPETIZERS**

**ROASTED CAULIFLOWER**

smoked paprika | cumin | pickled red onion | jalapeno aioli | crostini

**FALL SALAD**

mixed greens | pomegranates | goat cheese | toasted pistachios | apple cider vinaigrette

**CRISPY BRUSSEL SPROUTS**

honey mustard | mint | togarashi | toasted almonds

**MUSSEL POT**

white wine | sweet vermouth | garlic | tomato | crostini

**STUFFED PRETZELS**

brie cheese | fig jam

**JUMBO LUMP CRAB CAKE**

corn flake crumbs | creamy mustard | sorrel & red onion garnish

**KALE & BEETS SALAD**

baby kale | ricotta salata | candied walnuts | raspberry vinaigrette

**MAIN COURSE**

**PAN ROASTED HALF CHICKEN**

rosemary potatoes | haricot verts | pan jus

**CRISPY SKIN SALMON**

harrisa carrot puree | broccolini | lemon oil

**SHORT RIB RAGU**

rigatoni | rustic tomato sauce | short rib | shaved parmesan

**ATLANTIC HALIBUT (+\$3)**

mushroom broth | leeks | baby carrots | potatoes | mushrooms

**WILD MUSHROOM RAVIOLI**

wilted baby kale | cherry tomatoes | garlic-chardonnay sauce

**GRILLED PORK CHOP (+\$3)**

garlic mash | asparagus | blueberry chutney

**DESSERT**

**PISTACHIO RICOTTA CAKE**

**HOMEMADE CHOCOLATE MOUSSE**

**DESSERT OF THE DAY**