

# *LONG ISLAND RESTAURANT WEEK*

## **FIRST COURSE**

(CHOICE OF)

**POTATO LEEK SOUP**  
creme fraiche & chives

**RICOTTA TOAST**  
dandelion greens, toasted hazelnuts  
& truffle honey

**ARUGULA SALAD**  
lemon, pine nuts & parmesan

**TUNA TARTARE** +5 *SUPPLEMENT*  
ginger, sesame & soy

## **MAIN COURSE**

(CHOICE OF)

**RIGATONI**  
leeks, swiss chard & fennel

**POACHED ATLANTIC SALMON**  
spinach, leeks, mushrooms & garlic cream sauce

**BRAISED CHICKEN THIGHS**  
soppressata, cured olive & roasted tomatoes

**SMOKED WAGYU BRISKET** +7 *SUPPLEMENT*  
roasted peppers & polenta

## **DESSERT**

(CHOICE OF)

**VANILLA ICE CREAM SUNDAE**  
chocolate fudge sauce & brandied cherries

**LEMON CHEESECAKE**  
roasted strawberry

**CHOCOLATE SOUFFLE CAKE**  
milk chocolate sauce

**\$29.95**