

# LONG ISLAND *Restaurant Week*

**Sunday, November 3<sup>rd</sup> + Wednesday, November 6<sup>th</sup> - Sunday, November 10<sup>th</sup>**

Offered on Saturday, November 9<sup>th</sup> until 7pm, party must be fully seated by that time please.

**Three Course Prix Fixe**  
Choice of Appetizer, Entrée and Dessert  
\$29.95 plus tax and gratuity

## APPETIZER

### **New England Clam “Chowda”**

littleneck clams, smoked bacon, yukon potatoes

### **Steamed PEI Mussels**

chorizo, leeks, roasted garlic-white wine broth, toasted sourdough

### **Shredded Iceberg Salad**

gorgonzola, red onion, applewood smoked bacon, plum tomatoes, red wine vinaigrette

### **Butternut Squash & House-made Ricotta Toast**

raisins on vine, aged balsamic vinegar, local honey

## ENTRÉE

### **Slow Braised Short Rib of Beef**

white chocolate-parsnip purée, autumn vegetables, star anise-cabernet reduction

### **Scottish Salmon**

french lentils, celery root-parsnip purée, spiced pumpkin jam

### **Roasted Free-Range Chicken Breast**

savory sage & sausage stuffing, tuscan asparagus medley, natural chicken jus

### **Bucatini Alle Vongole**

littleneck clams, cockles, roasted garlic-white wine broth, peperoncino, toasted bread crumbs

### **Seafood Cioppino (\$15 supp.)**

maine lobster tail, jumbo shrimp, baby squid, littleneck clams, pei mussels, tomato-blue claw crab brodo

## DESSERT

**Crème Brûlée • Sticky Toffee Pudding Cake**

**Chocolate Bomb • Gelato • Sorbet**

\*Sample menu, subject to change



*Before placing your order, please inform your server if a person in your party has a food allergy.*

*\*This menu item can be cooked to order. Consuming raw or under cooked meat, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.*