



# Long Island Restaurant Week Menu

Sunday April 28th until Sunday May 5th, 2019

Lunch & Dinner

Saturday May 4th, until 7pm

\$29.95

*Some Additional Charges May Apply, Beverages, Tax & Gratuity Not Included  
Sharing Charge \$15, In House Promotion Only, Not Available For Take Out*

## 3 COURSE PRIX FIXE CHOOSE 1 FROM EACH SECTION

### APPETIZER

**Spring Split Pea Puree**- *Ardennes Ham Warm Chimay Cheese Croustades*

**Baby Burrata Mozzarella**-*Baby Heirloom Tomatoes, Cured Ham Corto EVOO Crostini, Aceto Balsamic*

**Sheeps Milk Ricotta**-*Toasted Almonds, White Truffle Lavender Honey, Warm Onion Baguette*

**Lobster Croquette** - *Belgian Vegetable Slaw, Lobster Aioli*

**Toasted Sweet Potato Gnocchi** - *Grilled Andouille Sausage, English Peas, Montrachet Goat Cheese, Rosemary Cream*

**Field Greens** - *Fourme D'ambert, Cipollinis, Candied Pecans, Shaved Asian Pears, Creamy Horseradish Dressing*

**Baby Arugula**- *Crispy Duck Confit, Montrachet Goat Cheese, Sun Dried Cherries, Toasted Pine Nuts, Framboise Vinaigrette **add \$3***



### MAIN COURSE

**Kip** - *Rotisserie Roasted All Natural Chicken, North Country Bacon Brussel Sprouts, Truffled Mashed Potatoes, Natural Pan Jus*

**Carbonade Flamande** - *Tender Marinated Beef, Stewed in Belgian Brown Ale, Caramelized Apples & Prunes, Frites*

**Herb Baked Filet of Sole** - *Jasmine Rice, Sautéed Spinach, Lemon Caper Champagne Beurre Blanc*

**Bistro Burger** - *USDA Prime Beef, Fourme D'ambert, Smoked Bacon, Beefsteak Tomato, Arugula, Cognac Dijonnaise, Toasted Brioche*

**Bordeaux Short Rib**- *Chive Whipped Potatoes, Grilled Asparagus, Porcini Demi*

**Prime Aged Sirloin**- *Fourme D'ambert Whipped Potatoes, Toasted Garlic Broccoli Broccoli Raab, Horseradish Sour Cream **add \$9***

### MUSSEL POT ENTREES SERVED WITH FRITES & MAYONNAISE

**Thai** - *Spicy Lemon Grass & Coconut Broth, Grilled Pineapple*

**Montrachet** - *White Wine, Goat Cheese Roasted Red Peppers*

**Oreganato** - *Lemon, White Wine & Toasted Breadcrumbs*

**Lucifer** - *Spicy Buffalo Style, Crumbled Blue Cheese, Celery & Carrots*

**Provençal** - *Vine Ripened Tomatoes, Fresh Herbs & White Wine*

**Farmhouse Ale** - *Bacon, Oven Dried Tomatoes,  
Creamy Farmhouse Ale Broth*

**Calabrian** - *Spicy Mediterranean Marinara*



### DESSERT

**Belgian Triple Chocolate Mousse**

**Warm Apple Cobbler**

**Add \$5 Warm Bourbon Caramel Bread Pudding with Vanilla Gelato**