



## COASTAL FRENCH PROVENCAL CUISINE By CHEF ARIE PAVLOU

CYPRIT BORN • FRENCH TRAINED • MEDITERRANEAN FLAIR

WINTER LONG ISLAND RESTAURANT WEEK | JAN 27 – FEB 3

THREE COURSE PRIX FIXE 29.95

\*MENU SUBJECT TO CHANGE

### FIRST COURSE

- V SOUP DU JOUR
- CHEFS CLASSIC ESCARGOT
- GF LONG ISLAND DUCK WINGS CONFIT  
CURRY COLE SLAW, HOUSE BBQ JERK
- GF V SIMPLE MIXED GREENS  
HOUSE DRESSING \*CONTAINS NUTS
- GF V ROASTED EGGPLANT  
SAFFRON YOGURT & POMEGRANATES
- GF V ROASTED BRUSSELS SPROUTS +4  
HALLOUMI, TAHINI, HOUSE MADE SABA
- V EXOTIC MUSHROOM & BRIE +4  
PUFF PASTRY
- GF LOCAL LITTLENECK CLAMS +6  
STEAMED WHITE WINE & TOUCH OF CREAM, HOUSE MADE  
PORTUGUESE SAUSAGE, SPRING PEAS & SHALLOTS

### SECOND COURSE

- GF COQ À LA BIÈRE  
BRAISED WITH BEER, BRANDY GLAZED APPLES & TOASTED  
PINE NUTS
- GF \*LOCAL CATCH OF THE DAY
- GF \*LONG ISLAND DUCK LEG CONFIT  
MARJORAM SAUCE
- GF V ZUCCHINI "SPAGHETTI"  
BURST GRAPE TOMATOES & FRESH BASIL
- GF SCALLOPS  
CURRY SAFFRON SAUCE & POMEGRANATE SEEDS
- GF SMOKED PORK CHOP +4  
CHICKEN OF THE WOODS SAUCE, POTATO POPPERS &  
SAUTEED SPINACH
- HOUSEMADE PELLEGRINO PAPPARDELLE +8  
BRAISED SHORT RIB CREAM SAUCE  
GF substitute with Zucchini "Spaghetti"

### DESSERT

APPLE TATIN  
VANILLA ICE CREAM & CARAMEL  
\*Gluten Free, Sans Tart

HOUSE MADE ICE CREAM  
MINT CHOCOLATE CHIP

ALMOND CAKE  
WHIPPED CREAM & BLACKBERRY BRANDY CHOCOLATE SAUCE

WINE SPECIALS  
*Save Water, Drink Wine*

34 BTL

SAUVIGNON BLANC  
ROCHES DES LUMIERES, TOURAINE, 2017, FR

ROSÉ  
CHATEAU GRAND CASSAGNE, 2016, FR

MERLOT/CABERNET RHONE BLEND,  
DOMAINE SAINTE-EUGENIE, "LE CLOS", 2016, FR