



LONG ISLAND RESTAURANT WEEK

APPETIZERS

Chopped LH Salad

Roasted Butternut Squash, Cauliflower, Candy Beets, Manchego, Pumpkin Seeds, Baby Kale

Littleneck Clam Chowder

Applewood Bacon, Yukon Potato, Shiitake Mushrooms, Chive Oil

Smoked Nova Salmon & Crispy Potato Cake

Frisée, Red Onion, Capers, Horseradish Crème Fraîche

Housemade Duck & Foie Gras Pate

Pickled Vegetables, Crostini

Yellow Fin Tuna Tartare*

Cucumber, Crispy Taro Root, Chili Vinaigrette (\$6.00 supplement)

Tender Braised Duck Pappardelle

White Wine, Golden Raisin, Bacon, Parmesan (\$6.00 supplement)

The LakeHouse Vegetable Salad*

Chanterelles, Asparagus, Arugula, Poached Organic Egg, Humboldt Fog Goat Cheese (\$6.00 supplement)

ENTRÉES

Grilled Herb-Marinaded Angus Skirt Steak

Garlic Potato Puree, Gorgonzola Butter, Red Wine-Shallot Jus

Roasted Berkshire Pork Chop**

Brussel Sprout, Apple & Chestnut Hash, Maple-Bacon Vinaigrette, Cranberry Mostarda

Ricotta Cavatelli

Gulf Shrimp, Broccoli Rabe, Roasted Tomatoes, Goat Cheese, Pesto

Crisp Long Island Duck Breast and Crisp Leg Confit**

Apricot Wheatberry Pilaf, Pomegranate Pistachio Glaze (\$12.00 Supplement)

Parmesan-Crusted Local Cod Filet

Littleneck Clams, Chorizo, Sautéed Calamari, Piquillo Pepper (\$12.00 Supplement)

DESSERTS

Mint-Chocolate Chip Profiteroles

Warm Valrhona Chocolate Sauce

Select Bottles of Red & White Wine \$30

Chocolate Hazelnut Cake

Vanilla Bean Gelato, Nutella Drizzle

Orange Water Panna Cotta

Grand Marnier-Morello Cherry Sauce, Brandied Cherries



*Join us February & March for our Winter Prix Fixe Menu
Two Courses for \$33 & Three Courses for \$39*