

THE
Preston
HOUSE & HOTEL

3-Course Prix Fixe \$29.95

Long Island Restaurant Week
January 27 – February 3

STARTERS

(Choice of)

CRISPY ARTICHOKE HEARTS

sliced almonds, sunflower sprouts, romanesco sauce

CLAMS CASINO

local top neck clams, gremolata, smoked pepper butter

SIMPLE FARMER LETTUCES

cucumbers, cherry heirloom tomatoes, rosé vinaigrette

CHILI VERDE MUSSELS

jalapeños, herbaceous fennel broth, garlicky crostini

MARKET SOUP

chef's market inspired creation

MAINS

(Choice of)

GRILLED ORGANIC CHICKEN PAILLARD

north fork squash, green beans, charred mushrooms, rosemary jus

BAKED POMODORO

organic ricotta, cherry tomatoes, fresh basil

CHEF'S DAILY SPECIAL*

market driven accompaniments

FISHERMAN'S POT

mussels, clams, daily catch, fregula, tomato saffron broth

PRIME BEEF MEATLOAF

smashed potatoes, today's greens, caramelized onion gravy

DESSERTS

TODAY'S SELECTION OF ICE CREAM OR SORBET

TRIPLE CHOCOLATE FUDGE BROWNIE

candied popcorn, buttermilk ice cream

HOUSE MADE NIGHTLY DESSERT SPECIAL

ask about our featured Long Island wine specials

first bread basket is complimentary, additional baskets 3

Parties of 6 or more are subject to an 18% gratuity.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.*