

LONG ISLAND Restaurant Week

Sunday, January 27th + Wednesday, January 30th - Sunday, February 3rd

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 pancetta, shallots, sweet anisette cream

Shredded Iceberg Salad gorgonzola, red onion, applewood smoked bacon,
plum tomatoes, red wine vinaigrette

48 Hour Braised Short Rib of Beef polenta cake, sweet eggplant caponata

Burrata figs, shaved spec, aged balsamic, toasted sourdough

Tuscan Calamari kalamata olives, toasted pine nuts, parmesan, lemon aioli

ENTRÉE

Roasted Atlantic Swordfish shrimp-saffron risotto, baby peas, sweet piquillo pepper consommé

Cedar Roasted Scottish Salmon french lentils, brussels sprouts, purple cauliflower purée

Roasted Free-Range Chicken Breast yukon potato gnocchi, caramelized onions,
cremini mushrooms, pancetta, baby peas, truffle-madiera sauce

Bucatini littleneck clams, roasted garlic white wine broth, toasted bread crumbs

Pappardelle Bolognese classic ragu of beef, veal & pork, sheep's milk ricotta, fresh basil

6 oz. Petite Filet Mignon (\$5 supp.) roast beet-potato purée, cremini mushrooms,
baby leaf spinach, brandy-peppercorn sauce

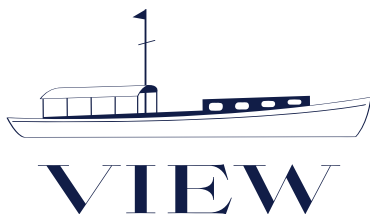
DESSERT

Wild Berry Cheesecake classic ny style cheesecake, wild berries

Valrhona Chocolate Bomb banana, salted caramel gelato, pretzel dust

Maple Crème Brûlée sugar wafer cookies

*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.*