



# Falls Long Island Restaurant Week



**\$29.95 Three Course Dinner**

**PRIX FIXE NOVEMBER 3-10**

## *First Course*

### **FRENCH ONION SOUP**

Croutons, white sharp cheddar,  
mozzarella, parmesan

### **SOUP DU JOUR**

### **JICAMA SALAD**

Mango, cranberries, cucumbers,  
chipotle creamy herb

### **CRISPY CRAB MUNCHIES**

With dill-caper aioli

### **GRILLED FLAT BREAD**

Spicy chicken, gorgonzola, balsamic

### **MUSSELS FLAMBE**

Bourbon flamed, PEI mussels, finished  
with hint of cream & chives

### **GUACAMOLE**

Tri-color tortilla chips

### **CAESAR SALAD**

Romaine hearts, herb croutons,  
pecorino, homemade dressing

### **KOBE MEATBALLS**

In a Chianti pomodoro,  
whipped ricotta & crostini

## *Second Course*

### **SIZZLING PORK CHOP AL FORNO**

Oven baked pork chop, loaded with cognac braised sweet & spicy peppers, onions,  
mozzarella cheese, served with mustard potato purée on a warm cast iron skillet

### **FILET OF SOLE A LA VERACRUZANA**

Served with cilantro basmati rice and wilted spinach

### **CLAMS BUCATINI**

Little neck clams, chopped clam, spinach, artichoke hearts,  
peperoncini, shaved garlic, chardonnay & E.V.O

### **MESQUITE SHORT RIB QUESADILLA**

Large flour tortilla, cheddar-pepper jack cheese, mesquite pulled short rib,  
crispy onions, black bean rice, charred jalapeno & horseradish crema

### **SIGNATURE SPICE RUB ROASTED BONELESS CHICKEN**

Loaded baked potato & tomato glaze

## *Third Course*

### **HOMEMADE FLAN**

Fresh whipped cream and cherries

### **COGNAC COFFEE CREAM**

Fresh whipped cream and crumbled biscoff cookies

