

Long Island Restaurant Week
Sunday, November 3 thru Sunday, November 10
\$29.95 per person

Appetizers

Mixed Organic Greens Salad
Honey Balsamic Vinaigrette, Shaved Parmesan

Roasted Red Beet Salad
Goat Cheese, Bacon, Orange Segments, Roasted Pistachio Nuts

Almond Crusted Fried Brie
Truffle Honey, Garlic Toast

Entrees

Goat Cheese Pan-Roasted Organic Chicken
Maple Acorn Squash Puree, Asparagus,
Red Wine Vinegar Reduction

Port Wine Braised Boneless Beef Short Ribs
Mashed Potatoes, Haricot Verts, Port Wine Demi Glaze

*Roasted Salmon **
Butternut & Sage Risotto, Roasted Cauliflower, Beurre Blanc

Cavatelli Bolognese
Pork, Beef, Pancetta, Tomato & Fresh Cream

Dessert

Pumpkin Carmel Cheesecake

Chocolate Torte

Vanilla Crème Brûlée

~ ~ Executive Chef - Jeff Russell ~

*This menu item consists of meat, fish, shellfish or fresh eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/ or virus. Consuming raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.