

**LONG ISLAND
RESTAURANT WEEK**
3 COURSE PRICE FIX DINNER MENU 29.95

**NO
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NORTH COUNTRY

kitchen|wine|cocktails

STARTERS

P.E.I MUSSELS

Tomato, Fennel, Saffron-Chorizo Broth

CHILLED LOCAL LITTLE NECKS

Sambal Cocktail Sauce

PAN SEARED SHRIMP

Butternut Squash Copanata, Arugula, Saba, Smoked Olive Oil

KALE & POTATO SOUP

Root Vegetable Broth

FARM SALAD

*Baby Greens, Heirloom Cherry Tomatoes, Ricotta Salata
Radish, Cucumber, Green Beans, House Dressing*

MAINS

CRISPY CHICKEN PAILLARD

Arugula, Roasted Squash, Cranberries, Toasted Almonds

WILD STEELHEAD SALMON

Fall Vegetables, Dill Crème Fraîche, Pickled Mustard Seeds

PACCHERI PASTA

Wild Boar Bolognese, Ricotta Salata, Carrot Top Pesto

DAY BOAT SCALLOPS

Cauliflower Purée, Shaved Brussels Sprouts, Crispy Panchetta, Saba

SPAGHETTINI PASTA

*Sautéed Lobster & Shrimp, Cherry Tomatoes,
Spinach, Calabrian Chili, Shellfish Fumet*

***MARINATED HANGAR STEAK**

Pommes Aligot, Leeks Two Ways, Bordelaise

RACK OF LAMB (add 8)

Watercress, Hen of the Woods, Fingerling Potatoes, Rosemary Demi Glaze

DUO OF NORTH FORK DUCK (add 8)

Seared Breast, Leg Confit, Sweet Potato Hash, Maple Pomegranate Glaze

DESSERTS

LEMON RICOTTA CHEESECAKE

Sweet-Graham Cracker Crust, Fruit Coulis

PUMPKIN MOUSSE PARFAIT

Layered with Chocolate Cake & Fall Spice Granola

SEASONAL SORBETTO

SEASONAL GELATO

*This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish or fresh shell 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 an allergy.