



## Long Island Restaurant Week Autumn 2019

**\$29.95**

- November 3<sup>rd</sup> thru November 10<sup>th</sup> 2019 -

### STARTERS

**LOBSTER-CORN CHOWDER\* +2 -or- BUTTERNUT SQUASH SOUP**

**ORGANIC AUTUMN GREENS**

*Grape Tomatoes, Champagne-Walnut Vinaigrette*

**BARBEQUED DUCK TACOS\* +2**

*Mango Slaw, Chipotle Aioli, Potato Gaufrette*

**BUTTERNUT SQUASH RAVIOLI**

*Sage Buerre Noisette, Shaved Piavé Cheese*

**CRISPY JUMBO LUMP CRAB CAKE\* +6**

*Jicama & Apple Slaw, Chipotle Aioli*

**WARM BRUSSELS SPROUT & KALE CAESAR SALAD**

*Warm Shaved Brussels Sprout, Organic Kale, Crispy Parmesan Toast*

**FUJI APPLE & ENDIVE SALAD**

*Shaved Stilton Cheese, Candied Walnuts, Dried Cranberries, Cider Vinaigrette*

**POINT JUDITH CRISPY CALAMARI\* +4**

*Baby Arugula, Red Onion, Peach Sweet Chili Vinaigrette*

**PRINCE EDWARD ISLAND MUSSELS**

*White Wine Fresh Herb Broth, Garlic Croustade*

### ENTREES

**PAN-ROASTED CHICKEN**

*Roasted Acorn Squash, Fall Apples, Cippolini Onion, Rainbow Swiss Chard, Red Wine Reduction*

**SEARED SEA SCALLOPS & GRILLED JUMBO SHRIMP\* +9**

*Parsnip Puree, Grilled Asparagus, Saba Drizzle*

**HOMEMADE PAPARDELLE**

*Slow-Braised Short Rib Ragout, Roasted Vegetable Ratatouille, Shaved Parmesan*

**LONG ISLAND DUCK BREAST\* +9**

*Caramelized Pear, Baby Spinach, Pine Nuts, Demi-Glace*

**FRESH RICOTTA CAVATELLI**

*Oven-Roasted Tomatoes, Spinach, Fresh Ricotta, Basil Walnut Pesto*

**SLOW BRAISED LAMB SHANK**

*Creamy Polenta, Roasted Root Vegetables, Natural Jus*

**SEARED FILET OF SALMON**

*Butternut Squash Risotto, Pumpkin Nage*

**WOOD FIRED DOUBLE-CUT PORK CHOP\* +3**

*Oven Roasted Sweet Potato Mash, Sautéed Kale, Red Wine Reduction*

### DESSERTS

**Banana Bread Pudding   Chocolate Truffle Torte   Crème Caramel   Caramelized Apple Tart**

*\*Denotes Supplement – Sorry, No Sharing or Substitutions Please – 20% Gratuity added to parties of 8 or more*