



Before placing your order, please inform your server if a person in your party has a food allergy.

make your restaurant week experience more special with 15% off bottles of wine!

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NEW YEAR'S FORTUNATA SALAD (GF)

We toss baby field greens with fresh goat cheese, sliced pears, pomegranate seeds and chopped pecans. Dressed to perfection with our scrumptious maple balsamic vinaigrette. Here is a fun fact; on the first day of the New Year, in many Greek homes, the new year is welcomed by opening a pomegranate for good luck as it represents good luck, and re-birth. This is our salad of good fortune!

PROSCIUTTO AND BASIL WRAPPED SHRIMP WITH FRESH MOZZARELLA & AIÖLI (GF)

Sautéed prosciutto wrapped shrimp with sliced tomatoes, fresh mozzarella & mustard aioli, drizzled with extra virgin olive oil and balsamic reduction – it is so delicious!

CUBAN “FRITA” MEATBALLS

You are sure to love our Cuban Frita meatballs, a playful twist on our beloved Cuban Frita sandwich. These mini “albondigas” are made with chorizo and ground pork with finely chopped onion and a touch of crushed red pepper for some latin zest! Served alongside a yummy chipotle dipping sauce.

TRUFFLED MAC AND CHEESE

Not your traditional version of your old favorite. This is “mac and cheese” but elevated to a harmonious combination of orecchiette pasta (Italian for ‘little ears’) with shiitake mushrooms, brie, gruyere and Parmigiano-Reggiano with a touch of truffle oil. Topped with panko bread crumbs and baked until golden brown.

OYSTERS MIGUEL (GF)

A twist on Oysters Rockefeller! And just so you know, we are using local Peconic Gold Oysters! They are baked with spinach, chipotle, tequila and Parmigiano-Reggiano.

ENTRÉES

PANCETTA WRAPPED ROASTED LOIN OF PORK

We are stuffing a loin of pork with spinach, provolone cheese, and fresh herbs, then wrapping in a layer of pancetta. The presentation is a delightful pinwheel that is beautiful to behold and even better on the palate!

MASHED POTATOES

COGNAC DEMI-GLACE

BRUSSELS SPROUTS

SEARED AND ROASTED SALMON WITH TUNISIAN STYLE VEGETABLES AND LEGUMES

This evening, we are treating our salmon to a most exotic and intriguing preparation! Our seared and roasted salmon is nestled atop a medley of giant lima beans, red scarlet runner beans, celery, fresh tomato, swiss chard, angel hair and a hint of harissa. Harissa is a delicious spice blend from Tunisia and comprised of cumin, garlic and black pepper.

FLAT IRON STEAK WITH PORCINI AND RED WINE SAUCE

We are grilling the steak, then slicing and serving it medium rare-ish with a luxurious and decadent porcini mushroom and red wine sauce.

FINGERLING POTATOES

HARICOTS VERTS

SEAFOOD VOL AU VENT

Our own legendary take on the French classic! A mixture of shrimp, scallops, rock shrimp and tuna enrobed in a sherried lobster sauce and crowned with a delicate yet crisp triangle of puff pastry.

HARICOTS VERTS

FILET MIGNON WITH COGNAC DEMI-GLACE (SUPP \$10)

FINGERLING POTATOES

ASPARAGUS

ASK YOUR SERVER ABOUT OUR VEGAN ENTREES.

DESSERT SHOWCASE:

- **Crema Catalana (GF)** - A taste of Spain in every spoonful! A cross between Crème Brûlée and flan and simply delicious!
- **Warm Apple Crumble** - garnished with whipped cream
- **Banana Foster** - Butter, dark rum, sugar and spice make for a dish that is everything nice! And banana... of course banana! (includes vanilla ice cream at no added cost)
- **NY Style Cheesecake Spring Rolls** - Served with chocolate and caramel dipping sauce.
- **Chocolate Lovers Dream** - Chocolate Sablé cookie with chocolate mousse and topped with chocolate ganache.

Desserts are served with whipped cream - à la mode additional \$1 per scoop (with the exception of the Banana Foster)

Please no substitutions on starters, entrees, sides or desserts

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