

Long Island Restaurant Week

APRIL 25 - MAY 2, 2021

Available Sunday thru Sunday* | Lunch 12 - 2:30 & Dinner 4 - Close
**Not available Saturday after 7pm. (Last reservation for this special is 6:30pm Saturday)
Not Available for Sunday Brunch

DINNER | THREE COURSES \$42

APPETIZERS

- CREAMY TOMATO BISQUE** mascarpone, basil, truffled gruyere grilled cheese
FARM GREEN SALAD roasted golden beets, straccitella di bufalo, candied pistachios, satsuma mandarin, fresh herbs, coriander vinaigrette
TRUFFLED MUSHROOM RISOTTO creamy risotto, roasted mushrooms, asparagus, truffled pecorino
TUNA TARTARE cucumber, crispy taro crisps, chili vinaigrette (\$5 Supplement)
SMOKED NOVA SALMON & CRISPY POTATO CAKE frisee, red onion, capers, horseradish crème fraîche (\$5 Supplement)

ENTRÉES

- BLACK PEPPER PAPPARDELLE** tendered braised organic chicken, spring peas, applewood bacon, wild mushroom, fresh herbs
GRILLED MARINATED HANGAR STEAK garlic mashed potatoes, sauteed broccoli rabe, red wine jus, garlic butter
MUSTARD CRUSTED SALMON french green lentils, roasted beets, pinot noir butter
CARAMELIZED LOCAL SEA SCALLOPS grilled asparagus, farro, celeriac puree, white lillet and parsley emulsion, sea beans (\$10 Supplement)
GRILLED BERKSHIRE PORK PORTERHOUSE crispy confit potatoes, braised tuscan kale, mushroom-bacon vermouth cream sauce (\$10 Supplement)

DESSERTS

- VANILLA BEAN PANNA COTTA** strawberry champagne soup, fresh berries
FLOURLESS CHOCOLATE ESPRESSO CAKE cappuccino mascarpone mousse
MINI CARROT BUNDT CAKE cream cheese icing, vanilla gelato

SELECT BOTTLES OF RED & WHITE WINE \$35

All Prices are + Tax and Gratuity
Absolutely No Substitutions



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LUNCH | TWO COURSES \$20

APPETIZERS

CREAMY TOMATO BISQUE mascarpone, basil, truffled gruyere grilled cheese

LITTLENECK CLAM CHOWDER applewood bacon, yukon potato, shiitake mushrooms, chive oil

FARM GREEN SALAD roasted golden beets, straccitella di bufalo, candied pistachios, satsuma mandarin, fresh herbs, coriander vinaigrette

LAKEHOUSE CHOPPED SALAD early girl farm greens, sweet carrots, baby turnips, spring onion, bagna cauda

ENTRÉES

GRILLED SHRIMP SALAD little gem lettuce, fried chickpeas, avocado, ruby grapefruit, chili oil, parsley, sherry gastrique

LAKEHOUSE BUTCHER BLEND BURGER* aged cheddar, herb frites

GRILLED CHICKEN SANDWICH** baguette, romesco, manchego, arugula, garlic fries, aioli

LAKEHOUSE VEGETABLE SALAD* creamed chanterelles, asparagus, arugula, soft poached organic egg, humboldt fog goat cheese

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