# LONG ISLAND RESTAURANT WEEK

## SUNDAY, NOVEMBER 6<sup>TH</sup> - SUNDAY, NOVEMBER 13<sup>TH</sup>

(CLOSED MONDAY + TUESDAY)

## \$44 PER PERSON

Tax and Gratuity Not Included

#### FIRST COURSE

- CHOOSE ONE -

PANISSE (CHICKPEA FRIES) harissa mayonnaise

CRAB CAKE (supp. 10) piperade rustic, saffron aïoli

CAESAR SALAD\* parmesan cheese, soft boiled egg, crostini

WARM GOAT CHEESE SALAD local greens crouton, mustard vinaigrette

RUTABAGA AND APPLE SOUP carrot-rutabaga ragout, apple julienne

FALL PANZANELLA butternut squash, delicata squash, cucumbers, peppers, tomatoes, celery leaves, edible flowers, croutons

### SECOND COURSE

- CHOOSE ONE -

POTATO GNOCCHI artichokes, olives, roasted tomatoes, shaved parmesan cheese

ROAST CAULIFLOWER STEAK green lentils, carrots, celery root and peas

PAN SEARED SALMON tomato and fennel orzo, fresh dill sauce

SEARED RED SNAPPER baby bock choy, sushi rice cake, lotus roots, sweet and sour fish sauce

ROASTED LOIN OF LAMB\* (supp. 15) saffron couscous, roast fig, patty pan squash

PAN ROAST FRENCHED CHICKEN BREAST oven roasted tomatoes, fennel, leeks, compote, grits-chanterelle loaf

#### THIRD COURSE

- CHOOSE ONE -

APPLE COBBLER vanilla ice cream

SORBET TRIO raspberry, mango, black currant

PROFITEROLE vanilla ice cream, chocolate sauce



# Menu Subject to Change

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

\*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 conditions.



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