## LONG ISLAND RESTAURANT WEEK

SUNDAY, NOVEMBER $6^{\text {TH }}$ - SUNDAY, NOVEMBER $13^{\text {TH }}$<br>(CLOSED MONDAY + TUESDAY)

## \$44 PER PERSON

Tax and Gratuity Not Included

## FIRST COURSE

- CHOOSE ONE -

PANISSE (CHICKPEA FRIES)
harissa mayonnaise
CRAB CAKE (supp. IO)
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. I 5) saffron couscous, roast fig, patty pan squash
PAN ROAST FRENCHED CHICKEN BREAST oven roasted tomatoes, fennel, leeks, compote, grits-chanterelle loaf

