

ENTREES

STROZZAPRETI PASTA WITH PORK AND MUSHROOM RAGU

Pecorino Romano Cheese, Bread Crumbs

POULET GRAND MÈRE

Braised Chicken Thighs, Mushrooms, Bacon, Pearl Onions, Baby Carrots

ROASTED LOCAL CODFISH ALMONDINE (GF)

Asparagus, Roasted Potatoes, Capers, Almonds, Brown Butter

BEEF BOURGUIGNON (\$9 Supplement)

Braised in Red Wine with Parsnip and Celery Puree, Baby Carrots, Turnips

TUSCAN FARRO RAGU

Butternut Squash, Roasted Tomatoes, Sautéed Autumn Greens, Baby Carrots, Pine Nut Basil Pesto

CIOPPINO (\$7 Supplement)

Italian Fish Stew, Monkfish, Shrimp, Calamari, Mussels, Codfish, Grilled Pugliese Bread

SCOTTISH SALMON* (GF)

Fennel, Corn, Butter Beans, Spinach, Lemon Beurre Blanc

CRESENT FARM DUCK LEG CONFIT

Butternut Squash Purée, Cauliflower, Broccoli Rabe, Orange Gastrique

DESSERTS

PEAR SUNDAE (GF)

Mascarpone Mousse, Meringue, Dulce de Leche and Crème Chantilly

TAHITIAN VANILLA CRÈME BRÛLÉE (GF)

APPLE TART TATIN

Caramelized Apples, Whipped Cream

CHOCOLATE CREMEUX

Chocolate Pearls, Vanilla Crème Anglaise

MENU IS SUBJECT TO CHANGE

STONE CREEK INN OFFERS A \$45.00 PRIX FIXE MENU YEAR ROUND

*This menu item can be cooked to order or is being served raw. Consuming raw and undercooked meats, fish, Shellfish and eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

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

LONG ISLAND RESTAURANT WEEK MENU

A P P E T I Z E R S

FALL SQUASH VELOUTÉ
Brioche Croutons, Basil Oil

POTATO GNOCCHI ALLA ROMANA
Cherry Tomato Sauce, Parmesan Cheese, Pancetta, Basil

STONE CREEK INN CRISPY CALAMARI AND FRISÉE SALAD
Spicy Ginger Vinaigrette

CRISPY SUSHI RICE WITH SCOTTISH SALMON* (\$8 Supplement)
Spicy Citrus Mayonnaise

BABY ARUGULA SALAD WITH RED AND GOLDEN BEETS (GF)
Goat Cheese, Toasted Pecans, Mustard Vinaigrette

ROASTED BUTTERNUT SQUASH AND APPLE SALAD (GF)
Baby Watercress, Crème Fraiche, Pistachios, Pomegranate, Lemon Vinaigrette

FRESH BURRATA CHEESE WITH SPANISH SERRANO HAM (GF) (\$4 Supplement)
Heirloom Tomato Preserve, Extra Virgin Olive Oil, Aged Balsamic

ESCARGOT `a la BOURGUIGNONNE (GF) (\$5 Supplement)
Garlic Butter, Parsley

“CRABLESS” CRAB CAKE (Ve)
Hearts of Palm, Red Pepper, Vegan Remoulade

S I D E D I S H E S

TRUFFLE MAC N' CHEESE	16
BRUSSELS SPROUTS WITH PANCETTA	14
FALL VEGETABLES	14

RESTAURANT WEEK WINE SELECTIONS

Chef's Selections Red & White \$46

Menu Subject to Change