

LONG ISLAND

Restaurant Week Dinner

Sunday, October 29th - Sunday, November 5th

Choice of Appetizer, Entrée and Dessert • \$46 Plus Tax and Gratuity

APPETIZER

Maine Lobster Bisque
sherry, cream, chives

Burrata
marinated artichoke hearts, sun-dried tomato pesto, ciabatta, arugula

Crispy Thai Calamari
peanuts, lime, sweet chili glaze

Shredded Iceberg Salad
gorgonzola, applewood bacon, plum tomatoes,
red onion, red wine vinaigrette

ENTRÉE

Roasted Faroe Island Salmon
winter squash ratatouille, whole grain mustard beurre blanc

Braised Pork Shank
garlic confit whipped potatoes, collard greens,
smoked ham hock, demi-glaze

Wagyu Beef Bolognese
mezzi rigatoni pasta, whipped ricotta, crispy shallots,
grana padano

Montauk Swordfish
cauliflower purée, potato gnocchi, flat leaf spinach,
smoked almonds, crisp pancetta

Cage Free Chicken Breast
milanese style, baby arugula, pickled red onion, cherry tomatoes,
croutons, ricotta salata, lemon vinaigrette

DESSERT

New York Cheesecake
berry compote

Warm Apple Blossom
vanilla ice cream

Valrhona Chocolate Tart
chantilly cream



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

*This menu item can be cooked to order. Consuming raw or under cooked meat, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.