

# Long Island Restaurant Week 2024

## *Lunch Menu*

### *Entrees*

#### *Sole Meuniere*

Filet of sole sautéed in a lemon brown butter sauce with roasted potatoes, and haricot verts

#### *Oniget de Boeuf Frites*

Grilled hanger steak, French fries, maître d'hotel butter

#### *Sandwich de Poulet*

Grilled chicken, swiss cheese, bacon, grilled red onions, avocado, chipotle aioli

### *Patisseries*

#### *Profiteroles Au Chocolat*

Cream puffs with vanilla gelato and chocolate sauce

#### *Crème Brulee*

Vanilla Custard with toasted sugar topping

#### *Riz Au Lait*

Rice pudding topped with pistachios and cinnamon

**\$26.00 per person**

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## **Hors D'Oeuvres**

### ***Salade Cassis***

Mixed greens, roasted beets, haricot verts, Roquefort cheese and candied walnuts in Dijon vinaigrette

### ***La Soupe Gratinee a l'Oignon***

Onion soup with crouton and cheese gratin

### ***Escargots Maitre d'Hotel***

Snails with garlic herb butter sauce

### ***Roasted Cauliflower***

Cauliflower with Avocado crema, goat puree

## **Entrees**

### ***Sole Meuniere***

Filet of sole sautéed in a lemon brown butter sauce with roasted potatoes, and haricot verts

### ***Poulet Chardonnay***

Chicken breast sautéed with mushrooms, pearl onions and green peas in chardonnay sauce served with mashed potatoes

### ***Oniget de Boeuf Frites***

Grilled hanger steak, French fries, maître d'hotel butter

### ***Vegetable Risotto***

Mixed Vegetables over risotto

## **Patisseries**

### ***Profiteroles Au Chocolat***

Cream puffs with vanilla gelato and chocolate sauce

### ***Crème Brulee***

Vanilla Custard with toasted sugar topping

### ***Riz Au Lait***

Rice pudding topped with pistachios and cinnamon

**\$46.00 per person**