



## L.I. RESTAURANT WEEK 3-course

PRIX-FIXE \$46/PP

KINDLY NOTE: MENU ITEMS ARE INDIVIDUALLY PORTIONED AND  
NOT AVAILABLE FOR SHARING

### 1<sup>ST</sup> COURSE

#### SOUP OF THE DAY

SALMON TARTARE\* w/ CAPERS, GREEN CURRY, WHOLE GRAIN MUSTARD, GINGER OIL & HOMEMADE CHIPS

DUCK PAELLA w/ SLOW ROASTED DUCK LEG CONFIT, SAFFRON RISOTTO, SHRIMP & MUSSELS

ARTISANAL GREENS w/ HALSEY FARM APPLES, MANCHEGO, PUMPKIN SEEDS & SHERRY VINAIGRETTE

BALSAM FARM CURLY KALE SALAD w/ ROASTED LOCAL BUTTERNUT SQUASH, CRANBERRIES, ALMONDS, PECORINO & GREEN GODDESS DRESSING

### 2<sup>ND</sup> COURSE

RIGATONI w/ BEEF, VEAL & PORK, SAN MARZANO TOMATOES, PARMESAN & CRUSHED RED PEPPER

HOMEMADE SWEET POTATO GNOCCHI w/ LOCAL WILD MUSHROOM RAGU, KALE, SHAVED PECORINO & TRUFFLE OIL (ADD STRACCIATELLA +6 SHRIMP +8)

PAN-SEARED SCOTTISH SALMON w/ ROASTED BALSAM FINGERLING POTATO, MUSHROOM, SAUTÉED BABY BOK CHOY & MANGO-COCONUT SAUCE

GRILLED MARINATED PORK TENDERLOIN w/ POTATO PUREE, SAUTEED HARICOT VERTS & APPLE-MUSTARD SAUCE

FISH OF THE DAY +15

### 3<sup>RD</sup> COURSE

#### TODAY'S DESSERT SELECTION

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS \*THIS MENU ITEM MAY BE COOKED TO ORDER. \*\*THIS MENU ITEM MAY CONTAIN WHOLE OR GROUND NUTS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY