



## 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