



Cuisine Without Borders

LONG ISLAND FALL RESTAURANT WEEK

Three-Course Dinner Menu

\$48++ per person

Please Choose One Item from Each Course

First

- ROASTED BUTTERNUT SQUASH SOUP** | *America*
Maple Crème Fraîche, Crispy Sage,
Toasted Pumpkin Seeds

CHICKEN CONSOMMÉ | *France*
Dumpling, Scallion

ROASTED BEET & GOAT CHEESE SALAD | *Middle East*
Citrus Segments, Candied Walnuts,
Balsamic Dressing

KALE POTATO TIKKI CHAAT | *India*
White Pea, Mint and Tamarind Chutney,
Yogurt Mousse
- CRISPY CAULIFLOWER** | *India*
Coconut Curry Glaze, Curry Leaves,
Lime, Toasted Sesame

FISH TACOS | *Mexico*
Tangy Raw Papaya and Mango Slaw,
Chili Coconut Sauce

FRITTO MISTO | *Italy*
Crispy Shrimp, Calamari,
Seasonal Vegetables, Lemon, Herb Aioli

Second

- THAI GREEN CURRY** | *Thailand*
Seasonal Vegetables, Steamed Jasmine Rice

BUTTERNUT SQUASH RAVIOLI | *Italy*
Brown Butter, Crispy Sage, Toasted Pecans, Parmesan

PAN-SEARED SALMON | *France*
Roasted Delicata Squash,
Wild Mushrooms, Seasonal Greens

BRAISED BEEF SHORT RIBS | *America*
Red Wine Jus, Potato Purée,
Roasted Root Vegetables
- BUTTER CHICKEN** | *India*
Tomato-Makhani Sauce, Basmati Rice, Butter Naan

WAGYU SMASH BURGER | *America*
American Cheese, Atlas Sauce,
House Pickles, Brioche Bun, Cut Fries

CHICKEN SCHNITZEL | *Europe*
Crispy Chicken, Warm Apple Slaw,
Dijon Cream Sauce, Roasted Potatoes

Third

- PUMPKIN CHEESECAKE** | *America*
Maple Caramel, Cinnamon

WARM APPLE SPICE CAKE | *France*
Vanilla Gelato, Salted Caramel
- CHOCOLATE LAVA CAKE** | *France*
Vanilla Gelato

MANGO & COCONUT RICE PUDDING | *Asia*
Coconut Cream, Sago, Toasted Sesame Brittle

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MENU ITEMS MAY CONTAIN, OR COME INTO CONTACT WITH, CRUSTACEAN SHELLFISH, EGGS, FISH, MILK, PEANUTS, SOYBEANS, TREE NUTS, AND WHEAT. FOR GUESTS WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES, PLEASE CONTACT A TEAM MEMBER.



Cuisine Without Borders

LONG ISLAND FALL RESTAURANT WEEK

Two-Course Lunch Menu

\$25++ per person

Please Choose One Item from Each Course

First

ROASTED BUTTERNUT SQUASH SOUP | *America*

Maple Crème Fraîche, Crispy Sage,
Toasted Pumpkin Seeds

CHICKEN CONSOMMÉ | *France*

Dumpling, Scallion

ROASTED BEET & GOAT CHEESE SALAD | *Middle East*

Citrus Segments, Candied Walnuts,
Balsamic Dressing

CAESAR SALAD | *Mexico*

Romaine Hearts, Shaved Parmesan,
Garlic Croutons, Classic Dressing
Add: Chicken +8 Shrimp +12

KALE POTATO TIKKI CHAAT | *India*

White Pea, Mint and Tamarind Chutney,
Yogurt Mousse

FISH TACOS | *Mexico*

Tangy Raw Papaya and Mango Slaw,
Chili Coconut Sauce

Second

BUTTERNUT SQUASH RAVIOLI | *Italy*

Brown Butter, Crispy Sage,
Toasted Pecans, Parmesan

PAN-SEARED SALMON | *France*

Roasted Delicata Squash,
Wild Mushrooms, Seasonal Greens

WAGYU SMASH BURGER | *America*

American Cheese, Atlas Sauce,
House Pickles, Brioche Bun, Cut Fries

CHICKEN SCHNITZEL | *Europe*

Crispy Chicken, Warm Apple Slaw,
Dijon Cream Sauce, Roasted Potatoes

BUTTER CHICKEN | *India*

Tomato-Makhani Sauce,
Basmati Rice, Butter Naan

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