



## LONG ISLAND WINTER RESTAURANT WEEK

JANUARY 25 - FEBRUARY 1 | \$46 THREE COURSE PRIX FIXE

MENU SUBJECT TO CHANGE | NO SUBSTITUTIONS, PLEASE | AVAILABLE ALL NIGHT, EVERY NIGHT

### first course

SOUP DU JOUR | V & GF

SIMPLE MIXED GREENS | V

HOUSE DRESSING CONTAINS PEANUTS, ALMONDS & SOY

GOAT CHEESE SALAD | V | +4

HOUSE DRESSING CONTAINS PEANUTS, ALMONDS & SOY

VEGAN ESCARGOT | V

CREMINI MUSHROOMS | GARLIC-SHALLOT "BUTTER"

ESCARGOT  
GF WITHOUT THE BREAD

WILD MUSSELS | GF

SAFFRON - OUZO CREAM SAUCE

HOUSE MADE SPATZLE | V

PECORINO CHEESE

ROASTED BRUSSELS SPROUTS | V | +\$8

IMPORTED HALLOUMI CHEESE | HOUSE MADE SABA | TAHINI  
POMEGRANTE SEEDS

\*CEVICHE | GF | V OPTION

CHOICE OF: CATCH OF THE DAY OR HEARTS OF PALM (VEGAN)  
LIME | COCONUT MILK | CILANTRO | ONION | TOMATO | CUCUMBER PEANUTS | ESPELETTE PEPPER | TORTILLA CHIPS

### bottle wine specials / 46

LES DAUPHINS CÔTES DU RHÔNE RÉSERVE | WHITE OR RED

BEAUJOLAIS NOUVEAU | SERVED CHILLED

### second course

CATCH OF THE DAY

DAILY CATCH

PORK DU JOUR

CHEF'S CHOICE:

PORK MILANESE OR BACON WRAPPED PORK TENDERLOIN

SLIDERS

CHEF'S CHOICE : DUCK OR AGED BEEF

(2) SLIDERS ON OUR HOUSEMADE SESAME SEED BUN  
LETTUCE | TOMATO | SPECIAL SAUCE

VEGAN "SCALLOPS" | V & GF | +\$10

KING OYSTER MUSHROOMS

CURRY SAFFRON SAUCE POMEGRANATE SEEDS  
SAFFRON BASMATI RICE | SPINACH

COQ A LA BIÈRE

LEG & THIGH BRAISED IN BEER  
GLAZED APPLE & TOASTED PINE NUTS

ZUCCHINI "SPAGHETTI" | V & GF

BURST GRAPE TOMATOES | FRESH BASIL  
ADD FRESH BURRATA +12 OR ADD WILD SHRIMP +15

BRAISED SHORT RIB PAPPARDELLE | +\$10

HAND CUT PELLEGRINO PAPPARDELLE | SHORT RIB CREAM SAUCE

HOUSE MADE BEEF SAUSAGE | GF | +\$10

AUTHENTIC BRAZILIAN STYLE MADE WITH HOUSE GROWN CAYENNE  
BUTTERNUT SQUASH PUREE | BROCCOLI RABE  
HEN OF THE WOODS MUSHROOM SAUCE

### dessert

HOUSEMADE ICE CREAM | GF

FRESH MINT CHIP | BANANA | COOKIE | VANILLA BEAN | PEANUT BUTTER CHOCOLATE SWIRL

VEGAN COCONUT BLUEBERRY | VEGAN COCONUT MATCHA

V | VEGETARIAN GF | GLUTEN FREE

PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY, BE AWARE THAT SOME OF OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS.

\*THIS MENU CAN BE COOKED TO YOUR LIKING, CONSUMING RAW OR UNDERCOOKED MEAT, FISH OR SHELLFISH MAY INCREASE RISK OF FOODBORNE ILLNESSES.

PLEASE NOTE, A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE & SPLIT CHECKS. THANK YOU FOR DINING WITH US, IT'S OUR PLEASURE TO SERVE YOU.