

LONG ISLAND "FALL" RESTAURANT WEEK

NOV 2 - NOV 9 | \$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

MUSHROOM & BRIE | V | +\$8

PUFF PASTRY & MESCLUN SALAD

HOUSE DRESSING CONTAINS PEANUTS, ALMONDS & SOY

ESCARGOT

GF WITHOUT THE BREAD

WILD MUSSELS | GF

SAFFRON - OUZU CREAM SAUCE

HOUSE MADE SPATZLE

PECORINO CHEESE

FRENCH ONION SOUP | +\$6

GF WITHOUT THE BREAD

*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

sides to share

FRIED OLIVES CHILI PASTE & GREEK YOGURT | 14

LATKES HOUSE MADE APPLESAUCE | 16

5J JAMON BÉCHAMEL CROQUETTES | 14

FRIED ARTICHOKE HEARTS & SAFFRON AIOLI | 14

POTATO POPPERS HOUSE MADE KETCHUP | 14

TRUFFLE-IZED POTATO POPPERS TRUFFLE AIOLI | 22

TRUFFLE CREAMED SPINACH GRUYERE-PECORINO- RACLETTE CHEESE & FRESH SHAVED TRUFFLES | 22

second course

CATCH OF THE DAY

DAILY CATCH

PORK MILANESE

THINLY POUNDED PORK | WALNUT - PINOLI NUT BREADCRUMBS
ARUGULA SALAD & POTATO POPPERS

DUCK SLIDERS

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

VEGAN "SCALLOPS" | V & GF | +\$12

KING OYSTER MUSHROOMS
CURRY SAFFRON SAUCE POMEGRANATE SEEDS
SAFFRON BASMATI RICE | SPINACH

PAN ROASTED CHICKEN BREAST | GF

SAFFRON CREAM SAUCE
DAUPHINOISE POTATOES | SAUTEED BROCCOLI

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 SAUSAGE | GF | +\$10

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

PURE & SIMPLE

CHOICE OF: CHICKEN, CATCH, WILD SHRIMP

LEMON, OLIVE OIL, GARLIC & PARSLEY SERVED WITH MESCLUN SALAD & VEGGIE DU JOUR

HOUSE DRESSING CONTAINS PEANUTS, ALMONDS & SOY

Dessert

ICE CREAM CREPE

VANILLA ICE CREAM | CHOCOLATE SAUCE

APPLE TATIN | GF

VANILLA ICE CREAM | CARAMEL SAUCE

HOUSEMADE ICE CREAM | GF

VANILLA CARAMEL | ESPRESSO CHIP | MINT CHIP | COOKIE | VEGAN COCONUT BLUEBERRY

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 FOODBOURNE 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.