

LONG ISLAND "SPRING" RESTAURANT WEEK

APRIL 27 - MAY 4 | \$46 THREE COURSE PRIX FIXE

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

first course

SOUP DU JOUR | V & GF

HOUSE MADE SPATZLE
PECORINO CHEESE

SIMPLE MIXED GREENS | V

ADD GOAT CHEESE CROSTINI +\$4
HOUSE DRESSING CONTAINS PEANUTS, ALMONDS & SOY

MUSHROOM & BRIE | V | +\$8

PUFF PASTRY & MESCLUN SALAD
HOUSE DRESSING CONTAINS PEANUTS, ALMONDS & SOY

***CEVICHE | GF | V OPTION**

CHOICE OF WILD SHRMP OR HEARTS OF PALM
LIME | COCONUT MILK | CILANTRO | ONION | TOMATO | CUCUMBER PEANUTS | ESPELETTE PEPPER | TORTILLA CHIPS

ESCARGOT

GF WITHOUT THE BREAD

LITTLENECK CLAMS | GF

STEAMED WITH WHITE WINE & TOUCH OF CREAM
CHEF'S CHORIZO | SPRING PEAS | SHALLOTS

SMOKED PORK BABYBACK RIBS

BBQ SAUCE | CURRY COLE SLAW

FRENCH ONION SOUP | +\$6

GF WITHOUT THE BREAD

sides to share

FRIED OLIVES CHILI PASTE & GREEK YOGURT | 14

LATKES HOUSE MADE APPLESAUCE | 16

5J JAMON BÉCHAMEL CROQUETTES | 14

POTATO POPPERS HOUSE MADE KETCHUP | 14

TRUFFLE-IZED POTATO POPPERS TRUFFLE AIOLI | 22

PORTUGUESE COD CAKES | 14

CHEESEY-TRUFFLE-CREAMED SPINACH | 22

CHEESEY CHEESE FRITTERS | 14

second course

CATCH OF THE DAY

DAILY CATCH

PORK DU JOUR

BACON WRAPPED PORK TENDERLOIN
OR
PORK MILANESE

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

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 | VEGETABLE DU JOUR

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

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 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.