

CULPERS 1778

Long Island Restaurant Week

PRIX FIXE MENU \$46 / PP

(DOES NOT INCLUDE TAX & GRATUITY)

FIRST COURSE

- Crab Cakes** Herb Aioli, Shaved Asparagus Salad
*Crispy Pork Belly** House Made Pork Belly, Rosemary Burnt Honey, Fried Garlic and Chives
*Tuna Tartare** Lightly Cured Tuna, Blood Orange, Avocado Crema, Marinated Cucumber with Puffed Nori Crisps
*Steak Tartare** Petite Filet, Shallot Vinaigrette, Quail Egg Yoke
*Fried Calamari** Shishito Pepper, Lemon, Fried Basil, Marinara and Calabrian Chili Aioli
French Onion Soup Sourdough Crostini, Bruleed Gruyere
Spinach & Artichoke Dip Served with Tortilla Chip, Salsa & Sour Cream
Gem Wedge Salad Heirloom Cherry tomatoes, Pickled Shallot, House Made Buttermilk Blue Cheese Dressing, Crispy Slab Bacon, Crumbled Blue Cheese
Caesar Salad Baby Romaine Hearts, Reggiano Crisp, Anchovy Vinaigrette, Parmigiano Reggiano, House Made Croutons

SECOND COURSE

- Steak Frites** Hand Cut Fries, Au Poivre
*Short Rib Pappardelle** Short Rib Ragu, Reggiano, House Made Ricotta
*Lobster Ravioli** Ricotta and Lobster filled Ravioli, with a Lobster Reduction Butter Sauce, Herbs
Lemon Cacio e Pepe Malfaldine, with Pecorino and Reggiano, Pink Peppercorn, Lemon Zest, Lemon Olive Oil
*Seared Scallops** Blistered Tomato, Fregola, Chive, Lobster Sauce
*Pan Seared Salmon** Crispy Potato, Asparagus, Beurre Blanc
*Chicken Milanese** Thin Chicken Cutlet, Prosciutto, Arugula, Cherry Tomatoes, Thin Sliced Red Onion, Lemon Vinaigrette, Shaved Parmigiana Reggiano
*Beef Wellington** Mushrooms Duxelle, Prosciutto, Puff Pastry, Roasted Heirloom Carrots, Demi Glace + \$20
*Surf & Turf** Petite Filet, and Grilled Shrimp, Asparagus +\$15
Prime New York Strip* + \$15
Prime Ribeye + \$15

Limited
Availability

SIDES \$12 EACH

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| <i>Creamed Spinach</i> | <i>Whipped Potatoes</i> |
| <i>Charred Broccolini</i> | <i>Mac & Cheese</i> |
| <i>Grilled Asparagus</i> | <i>Fingerling Potatoes</i> |
| <i>Baked Potato \$9</i> | <i>Cabernet Braised Mushrooms</i> |
| <i>Loaded Baked Potato</i> | |

THIRD COURSE

- Flourless Chocolate Cake*
Cheesecake with Strawberry Compote
Crème Brûlée
Gelato
Sorbet

*CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING.