

RESTAURANT WEEK

MENU

\$39

FINLEYS OF GREEN ST

Huntington, NY 11746

APRIL 7 2024 - APRIL 14 2024

APPETIZERS

She Crab Soup

Burrata with fava beans, strawberries and fresh mint, drizzled with thick balsamic glaze

Bourbon maple glazed bacon served with pickled onions

Pernod mussels with fennel and cream, served with grilled crostini

Jumbo lump crabcake with fresh corn and remoulade

\$4 supplemental charge

ENTREES

House made fava bean, ricotta & mint ravioli in a light brown butter sauce

Pan roasted rack of lamb served with goat cheese and truffle grits, baby carrots & garlic gremolata

\$10 supplemental charge

Roasted organic chicken with charred string beans on potato pillows with pan a jus

Rosemary short rib on the bone, served with sweet potato hash, roasted cippolini onions & braised swiss chard

\$10 supplemental charge

Local Pan Seared Black Bass with saffron aioli, pea shoots & marinated cherry tomatoes

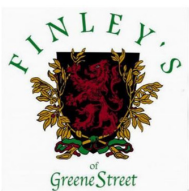
DESSERTS

Limoncello Cake

Pistachio ricotta cake with layers of sponge cake and pistachio ricotta cream with pistachio gelato

Chocolate Souffle served with espresso creme anglaise

\$4 supplemental charge



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