

LI Restaurant Week

November 1st-8th | \$48



APPETIZERS

Soup of the Moment

Butternut Squash Arancini
parmesan cream, crispy sage

Crispy Brussels Sprouts ^G
maple bacon vinaigrette, caramelized
red onions, aged Reggiano

Wild Mushroom Pâté ^G
walnut conserve, pickled mustard seeds, truffle
peelings, house-made crostini

Chicken Polpettes
chicken meatballs, lemongrass, ginger, pomodoro
cream sauce, Reggiano cheese, fried basil

ADD A SIDE SALAD

Pear & Watercress Salad ^G +11
watercress, arugula, poached pears, candied
walnuts, pickled onions, Danish blue cheese,
pumpernickel croutons

The Wedge Salad ^G +12
gem lettuce, Danish blue cheese, brown-sugared
bacon, pickled onions, pumpernickel croutons

Kale Caesar Salad ^G +11
house-made Caesar dressing, aged Reggiano,
pumpernickel croutons

DESSERTS

Mini Flower Pot ^G
French vanilla ice cream, crumbled
Tate's Chocolate Chip Cookies,
house-made Nutella mousse,
Ghirardelli caramel sauce, Oreo crumble

Blackberry and Date Pudding ^G
medjool date sponge cake,
blackberry coulis, toffee sauce,
candied walnuts, vanilla ice cream

Carrot Cake ^G
house-made cream cheese frosting,
candied walnuts

ENTRÉES

Harvest Chicken ^G
quinoa, farro, sautéed kale, butternut squash,
tri-color cauliflower, stone ground mustard vinaigrette

Wild Mushroom Risotto ^{GF}
roasted wild mushrooms, black truffle, crème fraîche,
Reggiano, chives

Pecan Crusted Salmon ^{*GF}
jasmine rice, Brussels sprouts & leek hash, pumpkin curry,
toasted pepitas, golden raisins

Chili Rubbed Ahi Tuna ^{*GF}
duck confit & vegetable fried rice, shishito pepper,
red chimichurri, soy mustard caramel

Braised Short Rib ^G +3
boneless 12-hour short rib, blackberry bordelaise,
pomme purée, grilled broccolini, crispy shallot

Seared Scallops ^{*GF} +6
roasted corn, chorizo, candied Fresno peppers,
buttermilk reduction, jasmine rice, micro cilantro

Foie & Filet ^{*GF} +15
8 oz filet mignon, La Belle Farm foie gras, balsamic demi glace,
pomme purée, roasted maitake & cipollini onions



HAPPY HOUR

Monday through Friday
3pm-5pm

BRUNCH

Saturday + Sunday
11am-4pm

ASK ABOUT OUR
CATERING TRAYS
TO GO



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

GF Gluten Free G Gluten Friendly
🌿 Vegetarian