# L.I. RESTAURANT WEEK 3-course
# PRIX-FIXE $40/pp

*KINDLY NOTE: MENU ITEMS ARE INDIVIDUALLY PORTIONED AND NOT AVAILABLE FOR SHARING*

## 1ST COURSE

SOUP OF THE DAY

SALMON TARTARE* W/ CAPERS, GREEN CURRY, WHOLE GRAIN MUSTARD, GINGER OIL & HOMEMADE CHIPS

DUCK SPRING ROLL W/ SOW BRAISED GREEN CABBAGE, CARROTS, SWEET CHILI SOY SAUCE

ARTISANAL GREENS W/ HALSEY FARM APPLES, MANCHEGO, PUMPKIN SEEDS & SHERRY VINAIGRETTE

BALSAM FARM BABY KALE SALAD W/ ROASTED LOCAL BUTTERNUT SQUASH, CRANBERRIES, ALMONDS, PECORINO & GREEN GODDESS

BIG EYE TUNA TACOS W/ AVOCADO, JALAPENO, SPICY AIOLI, & CRISPY WONTON **+5**

STEAMED PEI MUSSELS "FRESNO STYLE" W/ COCONUT-LEMONGRASS BROTH, SHALLOTS & SOURDOUGH CROSTINI **+4**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. *THIS MENU MAY BE COOKED TO ORDER. ** THIS MENU MAY CONTAIN WHOLE OR GROUND NUTS. PLEASE INFORM SERVER OF ANY ALLERGY

## 2ND COURSE

RIGATONI W/ BEEF, VEAL & PORK, SAN MARZANO TOMATOES, PARMESAN & CRUSHED RED PEPPER

ROASTED **VEGAN** MAITAKE MUSHROOM W/ TOASTED **GF** POTATO GNOCCHI, SAUTÉED KALE & ROASTED BALSAM BUTTERNUT SQUASH

PAN-SEARED SCOTTISH SALMON* W/ BLACK FORBIDDEN RICE, SAUTÉED BABY BOK CHOY & MANGO-COCONUT SAUCE

FRESNO BURGER* W/ BLACK ANGUS BEEF, TOASTED BRIOCHE BUN, LETTUCE, TOMATO, RED ONION & POMMES FRITES

CHICKEN MILANESE W/ MESCLUN, CHERRY TOMATOES, GOAT CHEESE & SLOW ROASTED TOMATO EMULSION

GRILLED BERKSHIRE PORK CHOP* W/ BALSAM SWEET FINGERLING POTATO, CHARRED BROCCOLINI & BLACK CURRANT-PORT WINE SAUCE **+8**

CAZUELA ROASTED COD W/ GLASS NOODLES, SHIITAKE MUSHROOMS, BOK CHOY, TOFU & MISO BROTH **+10**

FISH OF THE DAY **+15**

## 3RD COURSE

PUMPKIN CHEESECAKE W/ GRAHAM CRACKER CRUST & VANILLA WHIPPED CREAM

*WARM CHOCOLATE CAKE W/ MARSHMALLOW-NUTELLA CENTER & COFFEE GELATO

FRESNO ICE CREAM SANDWICH W/ CRISPY CHOCOLATE CHIP COOKIES & VANILLA ICE CREAM