

Long Island Restaurant Week

\$46 Per Person Three Course Prix Fixe
January 25th through February 1st

Appetizers

Cream Of Zucchini Soup

Gorgonzola puree, topped with arugula oil [V,GF]

Smoked White Fish Spread

Serve New York everything flats & pickled veg

East Side Mussels

Plump beautiful mussels, sherry wine, speck ham, leeks & a splash of cream [GF]

Entrees

Chicken fried skirt steak.

Topped with white country gravy
Jalapeño cream corn & mashed potatoes.

Braised, Pork Belly

Maque choux, New Orleans style corn stew
served with fried okra

Milan Roasted Chicken

Served with Aperol spritz salad grilled endive, gorgonzola, candied walnuts,
Aperol prosecco blood orange vinaigrette [GF]

Winter Harvest Risotto

Beetroot risotto topped with an assortment of
grilled vegetables & arugula oil [V,GF]

Desserts

Home made carrot cake

White chocolate winter berry moose parfait