Long Island Restaurant Week

IVY
On Main
RESTAURANT & BAR

$48 Three Course Prix Fixe

1st Course

Local Fried Calamari
Cherry Pepper Puttanesca/ Herb Salt/ Fresh Herbs

Honeynut Squash Soup
Toasted Pepitas/ Pumpkin Oil/ Whipped Cinnamon Mascarpone

Thai Curry Mussels
Green Thai Curry/ Thai Basil and Cilantro/ Lime/ Grilled Bread

Spicy Salmon Tartare*
Crispy Sushi Rice/ Meyer Lemon Ponzu/ Spicy Mayo

Shrimp And Grits
Wild Gulf Shrimp/ Parmesan Grits/ N'Duja Butter/ Lemon/ Parsley

Pan Roasted Meatballs
Vidalia Onions/ Hot Italian Peppers

Tuscan Kale Salad
Sourdough Croutons/ Shaved Parmigiano/ Serrano Chilis/ Toasted Almonds/ Lemon Buttermilk Dressing

Arugula Pear Salad
Spiced Pecans/ Smoked Rogue Blue Cheese/ Shaved Shallots/ Pears/ Truffle Pear Vinaigrette

2nd Course

Faroe Salmon*
Sesame Crust/ Forbidden Rice and Stir Fried Vegetables/ Mushrooms/ Tamari and Sweet Thai Chili Sauce/ Pea Shoots

Roasted Chicken*
Le Belle Farms Half Roasted Chicken/ Pommes Puree/ Roasted Rainbow Carrots/ Caramelized Shallots/ Sweet and Sour Jus

Spicy Duck Noodle Bowl
Happy Noodle Company Ramen Noodles/ Duck Confit/ Toasted Cashews/ Spicy Chili Crisp/ Mushrooms/ Spinach/ Cilantro

Italian Sausage Sugo Rigatoni
Crumbled Fennel Sausage/ Bianco Tomatoes/ Basil and Oregano/ Aged Parmigiano-Reggiano

Berkshire Pork Milanese*
Romaine/ Parmigiano-Reggiano/ Roasted Broccoli/ Garlic Croutons/ Capers/ Lemon, Parmigiano and Peppercorn Dressing

Pan Seared Scallops* +8
Acorn Squash Puree/ Granny Smith Apple/ Roasted Maitake Mushrooms/ Apple Cider Gelee/ Pumpkin Seed Dukkah

3rd Course

Chocolate Flourless Cake
Vanilla Ice Cream/ Whipped Cream

Apple Crumble
Vanilla Ice Cream

Salted Caramel Gelato

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

Tax And Gratuity Not Included