

Long Island Restaurant Week



\$46 Three Course Prix Fixe

1st Course

Local Fried Calamari

Cherry Pepper Puttanesca/ Herb Salt/
Fresh Herbs

Pan Roasted Meatballs

Vidalia Onions/ Hot Italian Peppers

Thai Curry Mussels

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

Spicy Salmon Tartare*

Crispy Sushi Rice/ Meyer Lemon Ponzu/
Spicy Mayo

Charred Cauliflower

Maple, Lime and Chili Vinaigrette/
Cashew Butter/ Roasted Cashews/
Cilantro/ Mint

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* +6

Honeynut Squash and Vanilla Brown
Butter Emulsion/ Maitake
Mushrooms/ Pomegranate Reduction

3rd Course

Chocolate Flourless Cake

Vanilla Ice Cream/ Whipped Cream

Apple Walnut Crumble

Vanilla Ice Cream

Before placing your order, please inform your server if a person in your party has a food allergy

*Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness

Tax And Gratuity Not Included