

LONG ISLAND FALL RESTAURANT WEEK

3 Course Price Fix \$39pp

Sunday Novemebr 2nd - Sunday November 9th



APPETIZERS

AUTUMN BISQUE

Roasted Pepitas, Nutmeg

FRIED BURRATA RAVIOLI

Joelle Vodka

CRISPY BRUSSELS SPROUTS

General Tso Sweet & Sour, Sesame

GRILLED KIELBASA

German Potato Salad, Spicy Brown Mustard

WILD MUSHROOM TRUFFLE ARANCINI

Basil Pesto Aioli

ENTREES

GRILLED 12OZ PORK CHOP

Sweet Potato Hash, Roasted Brussel Sprouts, Orange Cranberry Glaze

SCHNITZEL A LA VODKA

Veal Cutlet, Rigatoni, Famous Joelle Vodka Sauce

MAPLE DIJON SALMON

Panko Almond Encrusted, Butternut Squash & Sage Risotto,
Roasted Brussel Sprouts

PUMPKIN RAVIOLI

Roasted Butternut Squash, Roasted Mushrooms, Dried Cranberry Cream,
Toasted Almond

½ ROASTED CHICKEN

Cornbread Stuffing, Roasted Root Vegetable Medley,
Lemon Garlic Rosemary Demi-Glace

DESSERTS

ROTATING & OFFERED FRESH DAILY