



LA 420

— RESTAURANT & BAR —

LONG ISLAND RESTAURANT WEEK

\$48

THREE-COURSE PRIX FIXE

APPETIZER

Choose One

Crispy Rice Tuna

Pan-seared crispy sushi rice topped with spicy tuna, jalapeño, and spicy aioli

Moules Marinière

Steamed mussels in a delicate white wine and garlic cream reduction

Glazed Beef Ribs

Celeriac purée, charred broccoli, rosemary potato crunch

ENTRÉE

Choose One

Herb-Crusted Chicken

Dry brined roasted chicken with golden crisp skin, served with charred broccolini, carrot confit, silky whipped potatoes, and a rich truffle cream sauce

Slow Baked Salmon

Slow baked salmon with whipped potatoes, soy honey glaze, crispy brussels sprouts and a bright lemon dill beurre blanc with mussels

Seafood Pasta

Linguine tossed with shrimp, mussels, scallops, and octopus accented with pancetta and finished in a light lemon garlic cream

DESSERT

Choose One

Warm Chocolate Cake

Liquid-centered lava cake, vanilla bean ice cream, chocolate pearls

Crème Brûlée

Madagascar vanilla, fresh berries

Ice Cream

Vanilla, green tea, chocolate

\$48 per person

Prix fixe menu available during Long Island Restaurant Week.

