



LDV AT THE MAIDSTONE

Long Island Restaurant Week
Course One
choice of

FAROE ISLAND SALMON CRUDI
olivata and citrus

BURRATA
roasted apples, figs, pistachios

CHICORY
pomegranate, candied walnuts, pecorino, champagne vinaigrette

Course Two
choice of

BRANZINO FILLET
lemon, dill, capers, chili oil

FARM RAISED CHICKEN
herbs spätzle, spring vegetables, chicken jus

LAMB CAVATELLI
brussel sprouts, scallion, mint

Course Three
choice of

CARAMELIA MOUSSE
chocolate sauce, cinnamon cream, hazelnuts

BANANA BREAD
salted caramel ice cream, candied bananas, walnuts

ICE CREAM
two scoops (choice of vanilla, chocolate, pistachio)

\$46 per guest, plus tax and gratuity