

# LI RESTAURANT WEEK PRICE FIX MENU

## 3 COURSE PRICE FIX MENU

\$46 +TAX PER PERSON • DINE-IN ONLY

\* Upgrades optional for each coursing. Pricing may vary from base pricing, upgraded pricing acknowledged next to each item\*

\*No sharing and No substitutions please\*

### FIRST COURSE

#### RAMP MATZO BALL SOUP

Chicken broth, carrots, ramp greens

#### SHORT RIB FOCACCIA

Crema fraiche, asparagus,  
shallot crunch, black garlic molasses

#### CRISPY TRUFFLE CHEESE CURDS

Marinara

#### WALDORF WEDGE

Asian pear, celery, salted cashews,  
iceberg, buttermilk ranch, date puree



### SECOND COURSE

#### LINWOOD FRIED CHICKEN

Crispy boneless thighs, honey drizzle, cheddar grits, slaw  
**ADD TRUFFLE HONEY +2**

#### SHRIMP & GRITS

Blackened gulf shrimp, andouille, roasted tomato,  
garlic, lime & spring onion

#### CACIO E PEPE STUFFED GNOCCHI

Chorizo, spring peas, spinach, lemon ricotta, breadcrumbs

#### \*LW ROYALE BURGER

8 oz. burger, short rib ragout, muenster cheese,  
crispy shallots, truffle fries, fancy aioli

#### PRIME BLEND MEATLOAF

Cheese grits, Florentino, Swedish gravy, rhubarb-onion jam

### DESSERT

#### PISTACHIO BOMBOLINI

Warm chocolate sauce

#### WHIPPED CHEESECAKE TART

Strawberries, rhubarb sauce

#### CHOCOLATE POT DU CRÉME

Whipped cream, madelaine

#### SEASONAL GELATO

COOKIE SANDWICH

\* THIS MENU ITEM CAN BE COOKED TO ORDER

V\* VEGETARIAN VG\* VEGAN GF\* GLUTEN FREE P\* PESCATORIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy, intolerance, restriction or simple aversion. 20% gratuity will be added to tables of six or more guests