

Long Island Restaurant Week

OCTOBER 27th - NOVEMBER 3rd

Available Sunday thru Sunday* Dinner 4 - Close

**Not available Saturday after 7pm. Last reservation for LIRW is 6:30pm Saturday*

THREE COURSE DINNER \$46

APPETIZERS

FARM GREEN SALAD** Roasted Golden Beets, Candied Almonds, Goat Cheese, Blood Orange Vinaigrette

HARVEST VEGETABLE BISQUE Kabocha Squash, Roasted Cauliflower, Apple, Sweet Potato
with Truffled Gruyère Grilled Cheese

TRUFFLED MUSHROOM RISOTTO Creamy Risotto, Roasted Wild Mushrooms, Asparagus & Truffle Pecorino

YELLOWFIN TUNA TARTARE Pickled Cucumber, Crispy Taro Crisps, Chili Vinaigrette (\$8 Supplement)

CRISPY SKIN DUCK CONFIT SALAD** Frisée, Clementines, Pinenuts, Tarragon (\$8 Supplement)

ENTRÉES

GRILLED BRINED PORK CHOP Roasted Fennel, Apple, Caramelized Onion Hash, Maple Bacon Vinaigrette,
Cranberry Mostarda

RICOTTA CAVATELLI** Burrata, Shrimp, Broccoli Rabe, Garden Pesto

MUSTARD-RYE CRUSTED SCOTTISH SALMON FILET French Green Lentils, Celery Root Puree, Baby Beets,
Pinot Noir Butter

PARMESAN CRUSTED ICELANDIC COD FILET Littleneck Clams, Merguez Sausage, Pequillo (\$13 Supplement)

GRILLED MARINATED PRIME STEAK* & HERB FRITES Gorgonzola Butter, Garden Salad (\$13 Supplement)

DESSERTS

CARAMEL APPLE BREAD PUDDING Salted Caramel Gelato

PUMPKIN CREME BRÛLÉE Cinnamon Twist

S'MORES BROWNIE BAR Vanilla Gelato

SELECT BOTTLES OF RED & WHITE WINE \$30



All Prices + Tax and Gratuity

Absolutely No Substitutions

*This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish
or fresh shell egg may increase your risk of food-borne illness, especially if you have certain medical conditions.

**Contains Nuts. 20% Gratuity added to tables of 6 or more.