

# LONG ISLAND RESTAURANT WEEK

AVAILABLE APRIL 24 THROUGH MAY 1  
3-COURSE PRIX FIXE DINNER MENU | 42PP

## COURSE ONE

### SPRING PEA & WATERCRESS VELOUTÉ

<sup>GF</sup> **FRISÉE SALAD**  
*strawberries, Danish blue cheese, candied pecans, citrus, balsamic*

**CALAMARI FRITTI**  
*lemon-jalapeño tartar sauce*

**SHRIMP AND MUSSELS**  
*sofrito butter, crostini*

<sup>GF</sup> **MARINATED BEETS**  
*feta cheese, toasted almonds, arugula pesto*

**TOMATO-BRAISED CHICKEN MEATBALLS**  
*truffle-whipped ricotta, basil oil*

<sup>GF</sup> **CHILLED ASPARAGUS SALAD**  
*prosciutto di parma, lemon, pecorino romano*

## COURSE TWO

**WILD BOAR MEATLOAF**  
*bourbon-smoked chili-BBQ glaze, onion rings, sour cream mashed potatoes*

**BRANZINO FILLET (Crispy Skin)**  
*vegetable succotash, artichokes, potatoes, prosciutto, basil oil*

**CHICKEN ROULADE**  
*stuffed with spinach, prosciutto & fontina, chardonnay-red pepper cream*

<sup>\*GF</sup> **FAROE ISLAND SALMON**  
*potato crust, polenta, garlic kale, tomato-basil pesto sauce*

<sup>\*GF</sup> **PRIME FILET MIGNON**  
*wild mushroom risotto, broccolini, long-stem cauliflower, bordeaux reduction*

<sup>\*GF</sup> **CRESCENT FARMS DUCK BREAST**  
*caramelized fennel risotto, bok choy, sauce à l'orange*

**HOUSE-MADE RAVIOLI**  
*asparagus & fontina filling, truffle white cream sauce*

<sup>G</sup> **VEAL BOLOGNESE**  
*malfadine pasta, basil-whipped ricotta*

<sup>GF</sup> **HONEY-CITRUS SHRIMP SALAD**  
*shaved fennel & arugula salad, feta, toasted almonds, balsamic*

**PROSCIUTTO-WRAPPED COD**  
*slow-roasted tomato sauce, spinach orzo*

## COURSE THREE

<sup>GF</sup> **MEYER LEMON PANNA COTTA**  
*black cherry sauce*

### FRESH STRAWBERRY SHORTCAKE

<sup>GF</sup> **FLOURLESS CHOCOLATE NUTELLA CAKE**  
*cappuccino-hazelnut gelato*

<sup>GF</sup> **LEMON RICOTTA CHEESECAKE**  
*raspberry vin santo coulis, toasted almonds*

<sup>GF</sup> **SEASONAL SORBET**

<sup>GF</sup> **SEASONAL GELATO**



NORTH COUNTRY

kitchen | wine | cocktails

**MENU SUBJECT TO CHANGE | NO SHARING | NO SUBSTITUTIONS | PLUS TAX + GRATUITY**

\* This menu item can be cooked to your liking. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has an allergy.

G = Gluten Friendly (This item can be made Gluten Friendly upon request. Please ask.)

GF = Gluten Free