

LI Restaurant Week

October 29th – November 5th | \$46

Not available Saturday after 7pm



APPETIZERS

Truffle Mushroom Arancini 🍄

parmesan cream reduction, crispy basil

Cider Little Neck Clams ^G

caramelized fennel, chorizo, maple bacon vinaigrette, apple cider reduction, grilled French bread

Crispy Brussels Sprouts ^G

maple bacon vinaigrette, caramelized red onion, aged Reggiano

ADD A SIDE SALAD

Pear & Watercress Salad 🍏 ^G +11

watercress, arugula, poached pears, candied walnuts, pickled onions, Danish blue cheese, pumpernickel croutons

The Wedge Salad ^G +12

gem lettuce, Danish blue cheese, brown sugared bacon, pickled onions, pumpernickel croutons

Kale Caesar Salad ^G +11

house-made Caesar dressing, aged Reggiano, pumpernickel croutons

ENTRÉES

Harvest Chicken ^G

quinoa, farro, sautéed kale, butternut squash, tri-color cauliflower, stone ground mustard vinaigrette

Soba Noodles ^V

snow peas, carrots, kale, red cabbage, onions, tahini dressing, toasted coconut

Pecan Crusted Salmon ^{GF}

jasmine rice, Brussels sprouts & leek hash, pumpkin curry, toasted pepitas

Seared Scallops ^{GF} +6

corn, chorizo, candied Fresno peppers, buttermilk reduction, jasmine rice

Braised Short Rib ^{GF} +10

parsnip purée, roasted delicata squash, apple cider demi-glace

DESSERTS

Mini Flower Pot 🍷

French vanilla ice cream, crumbled Tate's Chocolate Chip Cookies, house-made Nutella mousse, Ghirardelli caramel sauce, Oreo crumble

Carrot Cake 🍷

house-made cream cheese frosting, candied walnuts

Pistachio Olive Oil Cake 🍷

house-made pistachio toffee, French vanilla ice cream

HAPPY HOUR

Monday through Friday
3pm-5pm

BRUNCH

Saturday + Sunday
11am-4pm

ASK ABOUT OUR
CATERING TRAYS
TO GO



**Consuming raw or undercooked meats, poultry, 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 a food allergy.*

GF Gluten Free ^G Gluten Friendly
^V Vegan 🍄 Vegetarian