



## **Enjoy Long Island Restaurant Week**

**January 25th – February 1st**

**\$46 - Per Person, Plus Tax & Gratuity**

*\*Available A la Carte, priced accordingly\**

### **APPETIZERS**

#### **WINTER SALAD**

arugula, merlot poached pear, toasted almonds,  
gorgonzola , champagne vinaigrette - 17\*

#### **JUMBO LUMP CRAB CAKES**

Old Bay rémoulade - 20\*

#### **STUFFED ARTICHOKE**

seasoned breadcrumbs, roasted garlic, parmesan -18\*

#### **CRISPY BURRATA**

pomodoro, fresh basil -18\*

### **ENTREES**

#### **RACK OF LAMB**

blueberry port glazed four bone rack of lamb,  
string beans almandine, mashed potatoes - 42\*

#### **BOROLO BRAISED BONELESS SHORT RIBS**

creamy polenta, root vegetables - 39\*

#### **BRANZINO PICCATA**

escarole, cannellini beans, grape tomatoes,  
lemon caper wine sauce - 38\*

#### **ORECCHIETTE PASTA**

blackened jumbo shrimp, roasted butternut squash,  
spinach, caramelized red onions, shaved Reggiano,  
sage brown butter (no shrimp - vegetarian) - 37\*

#### **SAUTEED CHICKEN & PEARS**

asparagus, melted brie, toasted almonds,  
potato croquette black cherry demi glaze - 36\*

### **DESSERT**

#### **TOASTED ALMOND CAKE**

vanilla cake, cream filling, toasted almonds &  
crushed amaretto cookies - 12\*

#### **TRIPLE CHOCOLATE MOUSSE CAKE**

dark, milk & white chocolate mousse,  
chocolate ganache - 12\*

#### **TIRAMISU**

espresso soaked ladyfingers,  
mascarpone, cocoa powder - 12\*

**Please, no substitutions, take-out or sharing.**

**All menus are subject to change.**