
LONG ISLAND RESTAURANT WEEK

SUNDAY, APRIL 7TH - SUNDAY, APRIL 14TH

(CLOSED MONDAY + TUESDAY)

\$24 PER PERSON

Tax and Gratuity Not Included

LUNCH

FIRST COURSE

- CHOOSE ONE -

PANISSES (CHICKPEA FRIES)
harissa mayonnaise

WARM GOAT CHEESE SALAD
local greens, crouton, mustard vinaigrette

CREAM OF ASPARAGUS SOUP
tortilla crisps, scallions

BURRATA
potage au pistou, haricot vert, pea shoots

SECOND COURSE

- CHOOSE ONE -

HOUSE SALAD **\$6 SUPP.**
grilled chicken, artisan greens, mustard vinaigrette

PANINI
double crème brie, peperonata and sliced mortadella, potato chips

SPINACH & RICOTTA CHEESE RAVIOLI
marinara sauce, parmesan

TAVERN BURGER*
bacon-onion marmalade, cheddar cheese, French fries

VEGETABLE PAELLA
saffron rice, cauliflower, peppers, peas, mushrooms, capers, artichokes hearts

SEARED SALMON **\$10 SUPP.**
ragout of trumpet royale mushrooms, farro, green peas, herb chardonnay sauce

Menu Subject to Change

Before placing your order, please inform your server if a person in your party has a food allergy.

*This menu item consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



150 MAIN STREET • STONY BROOK
631.751.0555 • LESSINGS.COM

LONG ISLAND RESTAURANT WEEK

SUNDAY, APRIL 7TH - SUNDAY, APRIL 14TH

(CLOSED MONDAY + TUESDAY)

\$46 PER PERSON

Tax and Gratuity Not Included

DINNER

FIRST COURSE

- CHOOSE ONE -

PANISSES (CHICKPEA FRIES)
harissa mayonnaise

ARTICHOKE SALAD
baby arugula, pecans, grapefruit, red onions,
grapefruit vinaigrette

BURRATA
potage au pistou, haricot vert, pea shoots

CREAM OF ASPARAGUS SOUP
tortilla crisps, scallions

CALAMARI **\$5 SUPP.**
sweet peppers confit

SECOND COURSE

- CHOOSE ONE -

SEARED SALMON
ragout of trumpet royale mushrooms, farro,
green peas, herb chardonnay sauce

ALMOND CRUSTED FLUKE
vanilla flan, asparagus-carrots beurre blanc sauce

VEGETABLE PAELLA
saffron rice, peppers, peas, cauliflower, mushrooms,
capers, artichokes hearts

CHICKEN COQ AU VIN
potatoes, mushrooms, pearl onions, carrots

BREADED PORK LOIN*
spring ratatouille, herb salad

ROAST CHATEAU STEAK* **\$12 SUPP.**
potato purée, haricot verts, chimichurri sauce

THIRD COURSE

- CHOOSE ONE -

MIRABELLE GINGER ALMOND TART
caramel sauce, whipped cream

CHIANTI CINNAMON POACHED PEAR
wine reduction, chocolate ice cream

OPERA CAKE
valrhona cacao poudre

FOUR FRUIT MIRABELLE SORBET
lemon, orange, pineapple, banana, biscuit



Menu Subject to Change

Before placing your order, please inform your server if a person in your party has a food allergy.

*This menu item consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



150 MAIN STREET • STONY BROOK
631.751.0555 • LESSINGS.COM