



LONG ISLAND RESTAURANT WEEK

SUNDAY, APRIL 27TH - SUNDAY, MAY 4TH
(CLOSED MONDAY + TUESDAY)

\$24 TWO COURSE PRIX FIXE LUNCH MENU

Tax and Gratuity Not Included

FIRST COURSE

choose one

PANISSES (CHICKPEA FRIES)

harissa mayonnaise

FRENCH ONION SOUP

vidalia onion, crouton, gruyère

WARM GOAT CHEESE SALAD

sherry-shallot vinaigrette

CAESAR SALAD*

baby gem lettuce, croutons,
shaved parmesan

JUMBO SHRIMP COCKTAIL

cocktail sauce, lemon

SECOND COURSE

choose one

TAVERN BURGER*

bacon-onion marmalade, cheddar, brioche bun,
house-made french fries

MONTEREY CHICKEN CLUB

gruyère, avocado, lettuce, tomato,
applewood smoked bacon, sriracha aioli,
toasted multi-grain

ROASTED CAULIFLOWER 'STEAK'

cauliflower purée, caper-raisin emulsion,
toasted almonds

FAROE ISLAND SALMON

gulf shrimp-saffron risotto, watercress, chorizo,
meyer lemon vinaigrette

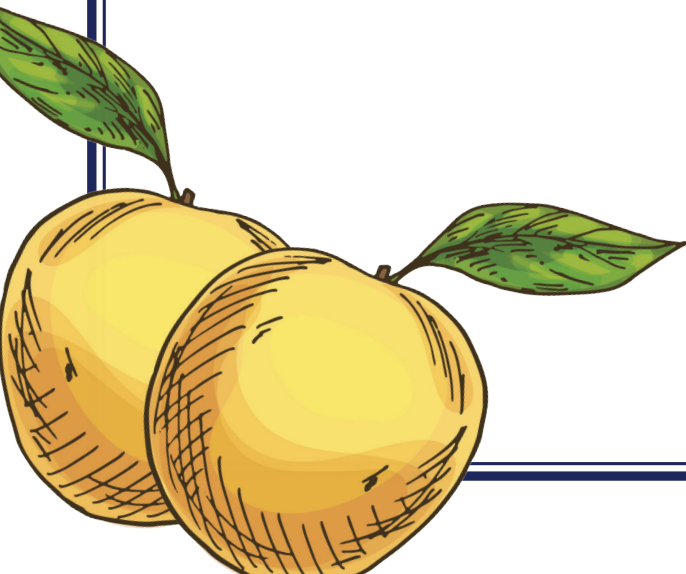
ROASTED CHICKEN BREAST

pancetta, yukon potato, cremini mushrooms,
pearl onions, spring peas, rosemary-lemon jus

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 foodborne illness, especially if you have certain medical conditions.





LONG ISLAND RESTAURANT WEEK

SUNDAY, APRIL 27TH - SUNDAY, MAY 4TH
(CLOSED MONDAY + TUESDAY)

\$46 THREE COURSE PRIX FIXE DINNER

Tax and Gratuity Not Included
Saturday, May 3rd only available until 7pm

FIRST COURSE

choose one

PANISSES (CHICKPEA FRIES)

harissa mayonnaise

FRENCH ONION SOUP

vidalia onion, crouton, gruyère

WARM GOAT CHEESE SALAD

sherry-shallot vinaigrette

PEKING DUCK TACOS

avocado, hoisin barbecue, five-spice mango salsa

WILD MUSHROOM TOAST

creamed chanterelle & cremini mushrooms,
arugula, shaved parmesan

SECOND COURSE

choose one

FAROE ISLAND SALMON

gulf shrimp-saffron risotto, watercress,
chorizo, meyer lemon vinaigrette

ROASTED CHICKEN BREAST

pancetta, yukon potato, cremini mushrooms,
pearl onions, spring peas, rosemary-lemon jus

CASARECCE PASTA

oxtail-short rib ragu, toasted breadcrumbs,
orange-parsley gremolata

PAN ROASTED ICELANDIC COD

farro, roasted campari tomato, toasted almonds,
parmigiano reggiano, spiced romesco

1890 BURGER*

45-day dry-aged burger, tillamook cheddar,
white onion, harissa aioli, sesame seed bun,
house-made french fries

CAULIFLOWER STEAK

cauliflower purée, caper-raisin emulsion,
toasted almonds

THIRD COURSE

choose one

VALRHONA CHOCOLATE MOUSSE CAKE

chantilly cream

MIXED BERRY TRES LECHES

dulce de leche, strawberries, blueberries,
toasted coconut

STICKY TOFFEE BREAD PUDDING

sweet toffee sauce, butter pecan ice cream

SELECTION OF ICE CREAM

double chocolate fudge, vanilla bean, hazelnut,
or butter pecan

SELECTION OF SORBET

mango or raspberry

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