



# LONG ISLAND RESTAURANT WEEK

SUNDAY, JANUARY 25<sup>TH</sup> - SUNDAY, FEBRUARY 1<sup>ST</sup>  
(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

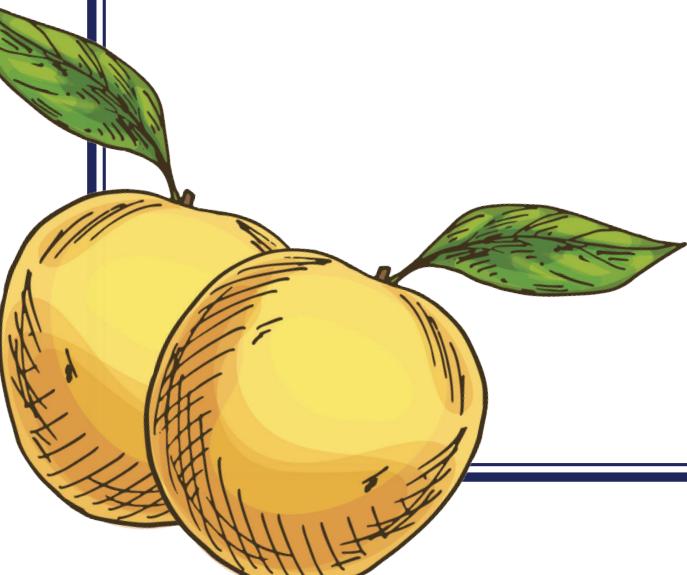
pancetta, yukon potato, cremini mushrooms,  
pearl onions, spring peas, rosemary-lemon jus

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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, JANUARY 25<sup>TH</sup> - SUNDAY, FEBRUARY 1<sup>ST</sup>  
(CLOSED MONDAY + TUESDAY)

**\$46 THREE COURSE PRIX FIXE DINNER**

Tax and Gratuity Not Included

Saturday, January 31st 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, parmesano 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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