



kitchen|wine|cocktails

LONG ISLAND RESTAURANT WEEK

OCT 27 THROUGH NOV 3

PRIX FIXE
THREE
COURSE
DINNER \$46

COURSE ONE

FARRO & BUTTERNUT SQUASH SALAD

Arugula, feta, bourbon brown sugar pecans, citrus dressing

SWEET POTATO SOUP

Crème fraîche

PEI MUSSELS

Chorizo, garlic, breadcrumbs, saffron broth

DUCK CONFIT & LOCAL APPLE RISOTTO

Chili-infused honey & fig balsamic

CHILLED JUMBO SHRIMP

Red & yellow chili dipping sauce

BEEF SHORT RIB RAVIOLI

Roquefort fondue, roasted shallots, black pepper

COURSE TWO

HIDDEN FJORD SALMON

Potato crust, fontina risotto, slow roasted fennel in a tomato & saffron brodo

CHICKEN SORRENTINO

Topped with fresh mozzarella, eggplant, prosciutto. In a rich brown mushroom sauce. Served with angel hair pasta

PAPPARDELLE

Veal Bolognese, grana Padano

PORK CHOP

mashed potatoes, rainbow carrots , fig sauce

SPAGHETTINI

Shrimp, brussel sprouts, pancetta, cherry tomatoes, prosecco butter sauce

RED SNAPPER

Parmesan risotto, brussels sprouts, lemon, capers, white wine

BRINKLEY FARMS FILET MIGNON (6oz)

Wild mushroom risotto, broccolini, Brodeaux reduction

VEGAN RED QUINOA & CHICKPEA CAKES

Roast vegetable slaw, red pepper oil

COURSE THREE

PUMPKIN CHEESECAKE

FLOURLESS CHOCOLATE NUTELLA CAKE

Hazelnut gelato

CAPPUCCINO CRÈME BRULEE

SEASONAL SORBET

SEASONAL GELATO

MENU SUBJECT TO CHANGE | NO SHARING | NO SUBSTITUTIONS | PLUS TAX & GRATUITY | IN-HOUSE ONLY

**This menu item can be cooked to your liking. 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 an allergy as not all ingredients are listed on the menu. G: Gluten Friendly (Please ask. We are not a Gluten Free restaurant and cannot ensure cross-contamination will never occur.)*