

LONG ISLAND RESTAURANT WEEK

NOVEMBER 2ND THROUGH NOVEMBER 9TH

PRIX FIXE DINNER • 3 COURSES • \$46

COURSE ONE

Please Choose One

BUTTERNUT SQUASH FARRO SALAD VG
Arugula, candied pecan, feta, honey citrus vinaigrette, balsamic reduction

BAKED FIGS WITH GOAT CHEESE G VG
Baby arugula, toasted pistachio, balsamic glaze

BEET COMPOSE G VG
Red and gold beets, goat cheese crumble, candied pistachios, shaved brussel sprout, balsamic reduction, local hot honey

POTATO LEEK SOUP
Crispy pancetta

COURSE TWO

Please Choose One

PRETZEL-CRUSTED CHICKEN PAILLARD
Shaved fennel, honeycrisp apples & arugula salad, mustard seed aioli, local hot honey

WILD BOAR MEATLOAF
Mashed potato, broccolini, bourbon barbeque sauce, onion ring

VEAL BOLOGNESE G
Mezzi rigatoni, Grana Padano, basil oil

BUTTERNUT SQUASH RAVIOLI
Hazelnut cream sauce

VEGAN QUINOA & CHICKPEA CAKES VG
Root vegetable slaw, red pepper oil

6 OZ BRINKLEY FARMS FILET MIGNON* G +5
Wild mushroom risotto, rainbow carrots, Bordeaux reduction

STEAK ENHANCEMENTS:
Steak Oscar +8 Jumbo Shrimp +9 Mini Lobster Corn Cake +10

14 OZ. PRIME PORK CHOP* +5
Cider brined & spice-rubbed with fingerling potatoes, asparagus, mango chutney

FILET OF BRANZINO
Crispy skin mediterranean fish, vegetable succotash, artichoke, fingerling potatoes

COURSE THREE

Please Choose One

SEASONAL SORBET SEASONAL GELATO PUMPKIN CREAM CAKE CRÈME BRULÉE DONUT
PUMPKIN CHEESECAKE

SHARING

We want you to taste it all! Add any of these favorites to your 3-course meal and get them at a special discounted price

WHITE BEAN & ROASTED GARLIC HUMMUS 10
Feta, raw vegetables, pita

CORN FRITES 10
Cotija cheese, sriracha aioli

SPANISH OCTOPUS 18 G
Chorizo, Peruvian peppers, potato, arugula, saffron aioli

CRISPY CHICKEN WINGS 14
Local hot honey, blue cheese aioli, cabbage slaw

CHARCUTERIE BOARD 14 G
Imported meats & cheeses, long-stem artichokes, pepperoncini