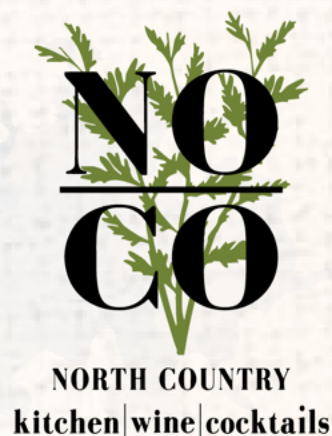




LONG ISLAND RESTAURANT WEEK

NOVEMBER 1ST THROUGH NOVEMBER 8TH

PRIX FIXE
THREE
COURSE
DINNER \$48

FEATURED WINE

2024 SAUVIGNON BLANC | PUIATTI
Glass 13 / Bottle 48

2021 CABERNET BLEND | INVOLUNTARY COMMITMENT
Glass 15 / Bottle 56

COURSE ONE

Please Choose One | Ask Your Server About Tonight's Soup Special

BEET MOSAIC ^G

Red and gold beets, goat cheese crumble, candied pistachios,
shaved brussels sprouts, balsamic glaze, local hot honey

SHISHITO PEPPERS ^G

Charred with sea salt, citrus jalapeño aioli

BAKED PRETZEL

Mustard seed aioli and horseradish aioli dipping sauces

POTATO LEEK SOUP

Crispy bacon crumble

COURSE TWO

Please Choose One

PRETZEL-CRUSTED CHICKEN PAILLARD

Shaved fennel, honeycrisp apples & arugula salad,
mustard seed aioli, local hot honey

14 OZ PRIME PORK CHOP* ^{G +10}

Cider brined & spice-rubbed with fingerling potatoes,
asparagus, mango chutney

FARM TO BURGER*

Half-pound burger, black forest bacon, fontina cheese,
herb mayonnaise, house fries, onion rings

POTATO CRUSTED SALMON* ^G

Corn parm risotto, broccolini, saffron brodo

HALIBUT ⁺¹⁰

Fingerling potatoes, sautéed spinach, herb butter

VEGAN QUINOA & CHICKPEA CAKES ^{G V}

Root vegetable slaw, balsamic glaze

WILD BOAR MEATLOAF

Mashed potato, rainbow carrots, Madeira wine sauce,
onion ring

VEAL BOLOGNESE ^G

Mezzi rigatoni, Grana Padano, basil oil

BUTTERNUT SQUASH RAVIOLI

Amaretto cream sauce, Amaretto cookie crumble

AUSTRALIAN RACK OF LAMB* ^{G +15}

Mashed potatoes, broccolini, rosemary demi-glace

6 OZ BRINKLEY FARMS FILET MIGNON* ^{G +5}

Wild mushroom risotto, asparagus, Bordeaux reduction

STEAK ENHANCEMENTS:

Sautéed Mushroom ⁺⁵

Blue Cheese Crust ⁺³

Sautéed Onion ⁺⁵

Truffle Crust ⁺³

COURSE THREE

Please Choose One

CRÈME BRÛLÉE DONUT

COOKIE SLIDER

SCOOP OF SEASONAL GELATO / SORBET

ADD ONS

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

GREEK MEZZE PLATTER 12

Roasted red pepper hummus, feta, raw vegetables,
Mediterranean salsa and pita bread

PANCETTA CRISPED BRUSSELS SPROUTS ^G 16

Pistachio, hot honey

CRISPY CHICKEN WINGS 14

Local hot honey, blue cheese aioli, cabbage slaw

FLASH FRIED OYSTERS IN THE SHELL 15

Broccoli slaw, lemon-jalapeño tartar sauce