

# LONG ISLAND RESTAURANT WEEK

AVAILABLE JANUARY 28-FEBRUARY 4

3-COURSE PRIX FIXE DINNER MENU | 46PP

## COURSE ONE

### LITTLE GEM CAESAR SALAD

*anchovy, garlic croutons, grana padano*

### <sup>G</sup> CELERY ROOT & APPLE SOUP

*crispy leeks*

### <sup>G</sup> NOCO SALAD

*baby greens, golden pea shoot, watermelon radish, shaved fennel, heriloom cherry tomato, house vinaigrette*

### SHORT RIB RISOTTO CAKE

*sautéed mushrooms, horseradish sauce*

### <sup>G</sup> STEAMED MUSSELS

*fennel, chorizo, reisling butter, toasted bread crumbs*

### CRISPY CALAMARI

*tossed with toasted sesame-ginger dressing, cucumber and wakame with red miso aioli*

### PROSCIUTTO FLAT BREAD

*whipped ricotta, arugula, balsamic, olive oil*

## COURSE TWO

### CEDAR PLANK SALMON FILET

<sup>G</sup> *butternut squash risotto, charred brussels sprouts, honey citrus glaze*

### PRETZEL CRUSTED CHICKEN PAILLARD

*shaved fennel, apple & arugula salad, mustard seed aioli, local hot honey*

### MEZZI RIGATONI

*veal bolognese, grana padano, basil oil*

### WILD BOAR MEATLOAF

*mashed potatoes, rainbow carrots, onion rings, Madeira gravy*

### SPAGHETTINI

*shrimp, Brussels sprouts, pancetta, cherry tomatoes, prosecco butter sauce*

### BRANZINO FILLET

*vegetable succotash, artichokes, potatoes, crispy prosciutto*

### BRINKLEY FARMS FILET MIGNON (6 oz)

<sup>c</sup> *wild mushroom risotto, broccolini, Bordeaux reduction*

### VEGAN RED QUINOA & CHICKPEA CAKES

*root vegetable slaw, red pepper oil*

## COURSE THREE

### <sup>G</sup> LEMON MASCARPONE CHEESECAKE

*fresh berry coulis*

### HONEYCRISP APPLE BREAD PUDDING

<sup>G</sup> *caramel sauce, vanilla bean gelato*

### FLOURLESS CHOCOLATE NUTELLA CAKE

<sup>G</sup> *hazelnut gelato*

### <sup>G</sup> SEASONAL SORBET

**MENU SUBJECT TO CHANGE | NO SHARING | NO SUBSTITUTIONS | PLUS TAX + GRATUITY**

\* 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.

<sup>G</sup> = Gluten Friendly (Please ask. We are not a Gluten Free restaurant and cannot ensure cross-contamination will never occur.)



kitchen|wine|cocktails

## SHARING (not included)

### CHARCUTERIE BOARD | 28

*imported meats & cheese, long-stem artichokes, pepperocini*

### WHITE BEAN & ROASTED GARLIC HUMMUS | 18

*raw vegetables, olives, feta, flatbread*

### BURRATA CHEESE | 19

*arugula salad with roasted yellow tomatoes, marinated chickpeas, fig-balsamic*