

LONG ISLAND RESTAURANT WEEK



FIRST COURSE

PROSCIUTTO WRAPPED WILD PACIFIC SHRIMP
porcini risotto, micro greens, white truffle oil

ORGANIC LITTLE GEM LETTUCE
roasted pears, persimmons, toasted walnuts,
pomegranate vinaigrette, blue cheese crumbles

PUMPKIN BISQUE
lobster broth, pumpkin seed oil, peptitas, chervil

*TUNA & CRAB TIAN**
tuna tartare, crab 'ceviche', avocado-wasabi mash,
yuzu vinaigrette (\$10.)

SECOND COURSE

HORSERADISH CRUSTED ICELANDIC COD
roast garlic-potato puree, root vegetable 'ratatouille',
chive oil, crispy leeks

LEMON PARSLEY MARINATED FREE RANGE CHICKEN
mushroom polenta, brussel sprout leaves, pancetta, pan 'gravy'

SLICED FLAT IRON STEAK
pommes frites, sauteed garlic spinach,
plaza 'steak sauce'

PAN ROASTED ORA KING SALMON
parsnip-vanilla bean puree, baby spinach,
roasted shiitakes, roast garlic-vermouth sauce (\$15.)

1/2 PLAZA CAFE LOBSTER & SHRIMP SHEPARD'S PIE
lobster, red shrimp, lobster mushrooms,
roasted root vegetables, chive-potato crust (\$ 20.)

THIRD COURSE

APPLE-PECAN CAKE
vanilla bean house churned ice cream,
caramel sauce, apple chip

PUMPKIN TORTE
cranberry coulis, spiced cream,
pumpkin-seed brittle

VAHLRONA CHOCOLATE MOLTEN CAKE
cinnamon ice cream, chantilly

\$44 per person

Does not include tax and gratuity
Menu Subject To Change

Civilized Dining

