

SUNDAY, NOVEMBER 1ST - SUNDAY, NOVEMBER 8TH

LONG ISLAND RESTAURANT WEEK

\$48⁺ 3-Course Prix Fixe Menu

FIRST COURSE

choose one

caesar salad

romaine, croutons, parmesan,
caesar dressing

gnocchi

parmesan-white truffle sauce

caramelized figs

shaved prosciutto, almonds, goat cheese

yellow tail crudo*

pickled beech mushrooms, citrus,
ninja radish, yuzu kosho soy

spicy roll*

tuna or salmon

SECOND COURSE

choose one

double r ranch hanger steak*

onion soubise, bordelaise,
beer battered onion rings

pork tenderloin*

sweet potato, charred brussels, pickled cranberry,
roasted apple, orange gastrique

filet mignon frites*

pepper-crusted filet mignon tail, au poivre sauce,
french fries (\$25 supplement)

roasted half chicken

honey cayenne glaze, grits, arugula,
bacon dressing

scottish salmon* GF

garlic white bean puree, preserved tomato,
lemon & parsley

crab arrabbiata

jumbo lump crab, pepperoncino,
house made spaghetti (\$12 supplement)

THIRD COURSE

choose one

berries & cream

fresh mixed berries, whipped cream,
short bread cookie

chocolate tart

dark chocolate cremeux,
chantilly cream, espresso

crème brûlée

classic vanilla bean

Please kindly remember that complimentary cards are not able to be redeemed if anyone at the table enjoys this amazing menu. Thank you for your understanding.