



LONG ISLAND
RESTAURANT WEEK

— \$48++ PER PERSON —

PRIX FIXE MENU

BREAD SERVICE 7

First Course

CAESAR SALAD

BABY ROMAINE | CURED EGG YOLK
GRATED PARMESAN | CHIVE OIL

CHAMPAGNE TOMATO BISQUE

GRILLED BRIE CHEESE SANDWICH

½ DOZEN GRILLED OYSTERS | GF | DF

EAST & WEST COAST SELECTION | CHIMICHURRI

SPICY TUNA TOAST

CRISPY RICE | SRIRACHA MAYO
ADDITIONAL 7

BURKE'S CANDIED CLOTHESLINE BACON

MAPLE BLACK PEPPER GLAZE | PICKLE
ADDITIONAL 10

Second Course

FAROE ISLAND SALMON

WHITE MISO GLAZE | CHAMPAGNE BUTTER SAUCE
BOK CHOY | SHIITAKE MUSHROOMS

CHICKEN MILANESE | DF

ORGANIC CHICKEN BREAST | LITTLE LEAF GREENS
HERBED BREADCRUMB | CHERRY TOMATOES
BALSAMIC VINAIGRETTE

PACCHERI PASTA

SPICY ITALIAN SAUSAGE | BROCCOLI RABE
FENNEL | CONFIT LEMON | RICOTTA

MEDITERRANEAN BRANZINO | GF | DF

PERI-PERI SAUCE | BROCCOLINI | FENNEL
ADDITIONAL 15

RISOTTO ALLA VODKA | GF

SHRIMP RISOTTO | VEGETABLE MEDLEY
PARMIGIANO REGGIANO
ADDITIONAL 15

BLACK ANGUS

12 OZ. | STREAK FRITES | B-1 SAUCE
ADDITIONAL 25

Third Course

GIANDUIA CHOCOLATE CAKE

HAZELNUT CRUMBLES | CHOCOLATE SAUCE
HAZELNUT WHIPPED CREAM

APPLE CRUMB PIE

CARAMEL SAUCE | CHANTILLY CREAM | APPLE CHIP

MIXED BERRIES | GF

SERVED WITH STRAWBERRY SORBET

