

WINTER LONG ISLAND RESTAURANT WEEK

For the Table

Bread Basket \$6

1st Course

Burke Bacon

*maple black pepper glaze, pickle
(Add-On Additional \$10)*

Baked Burrata

champagne tomato fume', basil oil, sour dough

Caesar Salad

*baby romaine, cured egg yolk, grated parmesan,
chive oil, garlic rosemary crumbs*

Winter Mushroom

*winter mushroom pate', porcini dust,
rosemary oil, brioche toast*

--

2nd Course

Branzino

*cherry bomb tomatoes, butter beans
(Add-On Additional \$10)*

Short Rib

*boneless black angus short ribs,
parmesan potato gnocchi, au jus*

Farro Island Salmon

white miso glaze, champagne butter, bok choy

Turf & Turf

*italian sweet sausages, braised chicken thigh,
swiss chard porcini polenta*

NY Strip

*16oz boneless black angus NY striploin,
roasted potatoes, b1 sauce
(Add-On Additional \$15)*

Butternut Squash Risotto

mascarpone cheese, chives

--

3rd Course

Giandua Chocolate Cake

chantilly cream / cranberry sauce

OR

Eggnog Semifreddo

berry coulis, strawberry dust

--

\$46.00++ Per Person

Anup Patwal, Executive Chef