

LONG ISLAND RESTAURANT WEEK

\$46

A P P E T I Z E R S

ASPARAGUS BISQUE

Brioche Croutons, Crème Fraiche

POTATO RICOTTA GNOCCHI

Black Truffle Cream, Mushrooms, Parmesan Foam

STONE CREEK INN CRISPY CALAMARI SALAD

Frisée and Trevisano Salad, Ginger Vinaigrette

TUNA TARTARE* (\$9 Supplement)

Fresh Ginger, Tamari, Chives, Wasabi Caviar, Tostada

CRISPY SUSHI RICE WITH SCOTTISH SALMON* (\$8 Supplement)

Spicy Citrus Mayonnaise

ESCARGOT `a la BOURGUIGNONNE (\$6 Supplement)

Garlic, Parsley, Shallot, Butter, Breadcrumbs

BABY ARUGULA, ROASTED BEET SALAD (GF)

Red and Golden Beets, Goat Cheese, Toasted Pecans, Mustard Vinaigrette

CAESAR SALAD

Croutons, Anchovies, Parmesan Cheese, Caesar Dressing

FRESH BURRATA CHEESE, SPANISH SERRANO HAM (GF) (\$5 Supplement)

Heirloom Tomato Preserve, Extra Virgin Olive Oil, Aged Balsamic

“CRABLESS” CRAB CAKE (GF) (Ve)

Hearts of Palm, Red Pepper, Vegan Remoulade

S I D E D I S H E S

TRUFFLE MAC N’ CHEESE

16

SAUTÉED BRUSSELS SPROUTS WITH PANCETTA (GF)

14

FRIED ARTICHOKEs, Aioli

14

\$42 SOMMELIER WINE SPECIALS

MENU IS SUBJECT TO CHANGE

E N T R E E S

BEEF BOURGUIGNON (GF) (\$8 Supplement)

Braised in Red Wine, Whipped Potatoes, Baby Carrots, Pearl Onions

SCOTTISH SALMON*

Whipped Potatoes, Carrots, Lemon Beurre Blanc

GARGANELLI PASTA BOLOGNESE

Beef, Pork, Porcini Mushrooms, Pecorino Romano, Breadcrumbs

BOUILLABAISSE (\$10 Supplement)

Provençale Fish Stew, Monkfish, Shrimp, Mussels, Hake, Calamari, Pugliese Bread, Rouille

HERB CRUSTED HAKE

Sunchoke Purée, Spinach, Lobster Bisque Jus

GRILLED DUROC PORK CHOP* (GF) (\$5 Supplement)

Crushed Yukon Gold Potatoes, French Beans, Shallots, Port Wine Jus Jus

CHICKEN FRICASÉE (GF)

Braised Chicken Thighs, Rice Pilaf, Mushrooms, Baby Carrots, Cream, Tarragon

FILET MIGNON* (GF) (\$45 Supplement)

Grilled Asparagus, Truffle Mashed Potatoes, Cognac Peppercorn Sauce

THAI VEGETABLE STEW (GF) (Ve)

Crispy Rice, Coconut, Green Curry

D E S S E R T S

CLASSIC VALRHONA CHOCOLATE MOUSSE (GF)

Chocolate Ribbons

WARM BEIGNETS

Caramel Bourbon Sauce

LEMON SORBET (GF) (Ve)

Fresh Berries

RASPBERRY TART

Pastry Cream, Apricot Glaze

NO SUBSTITUTIONS OR SPLITTING OF THE MENU