

LONG ISLAND RESTAURANT WEEK

\$46

A P P E T I Z E R S

LOBSTER BISQUE
Brioche Croutons

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

CREAMED SPINACH 14

\$42 SOMMELIER WINE SPECIALS

MENU IS SUBJECT TO CHANGE

E N T R E E S

BEEF BOURGUIGNON (GF) (\$6 Supplement)
Braised in Red Wine, Whipped Potatoes, Baby Carrots, Pearl Onions

SCOTTISH SALMON*
Whipped Potatoes, Carrots, Lemon Beurre Blanc

RIGATONCINI PASTA BOLOGNESE
Beef, Lamb, Porcini Mushrooms, Pecorino Romano, Breadcrumbs

BOUILLABAISSE (\$10 Supplement)
Provençale Fish Stew, Monkfish, Shrimp, Mussels, Codfish, Calamari, Pugliese Bread, Rouille

GRILLED HAKE (GF)
Sweet Potato Purée, Glazed Root Vegetables, Sauce Américaine

GRILLED BERKSHIRE PORK CHOP* (GF) (\$5 Supplement)
Crushed Yukon Gold Potatoes, French Beans, Shallots, Black Mission Fig Jus

COQ AU VIN (GF)
Braised Chicken Thighs, Potato Gratin, Mushrooms, Bacon, Onions, Carrots

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

COCONUT SORBET (GF) (Ve)
Fresh Berries

CHOCOLATE CREMEUX
Chocolate Pearls, Vanilla Crème Anglaise, Whipped Cream

WARM BEIGNETS
Caramel Bourbon Sauce

VANILLA PANNA COTTA (GF)
Mandarin Orange Confit

NO SUBSTITUTIONS OR SPLITTING OF THE MENU