



**WELCOME TO LONG ISLAND RESTAURANT WEEK
SPRING 2026
PRIX FIXE MENU \$46
APPETIZER SELECTIONS**



ESCARGOT A LA BOURGUIGNON

SOUP DU JOUR

BISTRO SALAD

Mixed Greens, Bell Pepper, Feta Cheese, Red Onions, Red Wine Vinaigrette

ROASTED ZUCCHINI

Thinly Sliced Zucchini, Seaweed, Orange Soy Glaze and Wasabi Aioli

TUNA CARPACCIO

Over Crispy Tortilla Guacamole, Sriracha Mayo

Add \$5

MAIN COURSE SELECTIONS

MOULES ET FRITES

Prince Edward Island Mussels Served with French Fries

Marinière - Garlic, Parsley, White Wine Broth or

Provençale - Garlic, Tomato, Basil sauce

BEEF BOURGUIGNON

Braised Beef in Red Wine, Mushrooms, Haricots Verts, Mashed Potatoes

Add \$8.00

LINGUINE WITH CLAM SAUCE

Served With Sautéed Clams in a Garlic White Wine Sauce

SOLE MILANESE

Pan Roasted Filet of Sole, Served With Arugula, Apple, Fennel, Caper Tartar Sauce

ROASTED CHICKEN BREAST

Butternut Squash Puree, Sautéed Spinach, Truffle Herb Broth

WINE SPECIAL

Domaine Thevenot Le Brun, Bourgogne Chardonnay GI \$16 Btl \$59

Chateau Du Bousquet Red Bordeaux GI \$15 Btl \$56

DESSERT SELECTIONS

CARAMELIZED APPLE BREAD PUDDING

Vanilla Ice Cream, Caramel Sauce

Or

CHOCOLATE MOUSSE OR CHOCOLATE CREPES



Beverages and Gratuity Are Not Included. No Substitutions or Split Checks per Table
Not Valid with COUPONS or any other DISCOUNTS