



LI RESTAURANT WEEK
3 COURSE PRE-FIXE DINNER: \$46

PLUS TAX & GRATUITY

-MENU ITEMS SUBJECT TO CHANGE WITHOUT NOTICE-

STARTERS

Farm Greens

Roasted Squash, Sunflower, Spiced Maple Vinaigrette

Squash Hummus

Fall Crudités, Rye Cracker

French Onion Soup

Cheese Crouton, Calvados

Duck Wings

Chili Garlic, Yuzu Buttermilk

ENTREES

Sourdough Campanelle

Cauliflower, Hazelnut, Pecorino, Chili Flake

Rigatoni

Butcher Bolognese, Parmesan

Grilled Salmon

Spaghetti Squash Panzanella, Miso Beurre Fondue

Pork Shoulder

Red Cabbage, Roasted Potatoes, Cider Glaze

Hanger Steak Au Poivre* (+10)

Potato Pave

SWEETS

Pavlova

Poached Pear, Honey Ricotta, Hazelnuts

Chamomile Cake

Buttermilk Fudge, Kumquats, Almond

S'mores Parfait

Toasted Marshmallow, Graham Cracker

*THIS MENU ITEM CAN BE COOKED TO ORDER. MENU ITEM CONSISTS OF OR CONTAINS MEAT, FISH, SHELLFISH OR FRESH SHELL EGGS THAT ARE RAW OR NOT COOKED TO PROPER TEMPERATURE TO DESTROY HARMFUL BACTERIA AND/OR VIRUSES. CONSUMING RAW OR UNDER COOKED MEATS, FISH, SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.