

THE PRESTON HOUSE

LONG ISLAND RESTAURANT WEEK

\$42pp/\$20pp for additional wine pairing

BEGINNINGS

Pepper Crusted Beef Carpaccio* (+6)

Pickled Mushrooms, Egg Jelly, Crispy Oyster

Treviso & Endive Salad

Sugar Snap Peas, Fresno Parmesan Dressing

Beets & Strawberries

Pickled Shallots, Sherry Vinaigrette, Pistachio & Arugula

Duck Sausage Tortelli

Smoked Tomato Glaze, Broccolini, Royal Rock shrimp (+4)

Birria Ramen

Juicy Braised Pork, Queso Oaxaca, Crispy Tortilla

Spaghetti a La Chitarra & Wild Mussels

Saffron Emulsion, Shallots, Bottarga, Chilies & Herbs

MAINS

Grilled Cauliflower Steak

Glazed Spring Vegetables, Crispy Shallots

Grilled Swordfish Piccata**

Charred Bok Choy, Calabrian Chile Emulsion, Crispy Potato

Slow Cooked Day Halibut (+14)

Spring Onion Risotto, Morel Mushrooms, Breakfast Radish & Lemon

Organic Roasted Chicken

Artichokes, Carrots, Croutons, Warm Bacon Vinaigrette

Spaghetti a La Chitarra

Mini Veal Meatballs, Creamy Tomato Sauce, Parmesan Bread Crumbs

Everything Spiced Ny Strip** (+14)

Avocado Salsa Verde, Potato Gnocchi, Crispy Artichokes

THE END

Brown Butter Carrot Cake

Cream Cheese Butter Cream, Glazed Carrots, Crystalized Celery, Coconut Ice cream

Smores

Toasted Marshmallow, Chocolate pudding, Cocoa Nibs

Choice of Scoops of Ice Cream & Sorbet

Executive Chef Drew Hiatt

Executive Sous Chef Dmtryo Guydash

Before placing your order, please inform your server if a person in your party has a food allergy.

These menu items contain raw*or undercooked foods. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions.**