

LONG ISLAND RESTAURANT WEEK

\$48

A P P E T I Z E R S

LOBSTER BISQUE

Brioche Croutons

TUNA TARTARE* (\$9 Supplement) (GF)

Fresh Ginger, Tamari, Chives, Wasabi Caviar, Tostada

ESCARGOT `a la BOURGUIGNONNE (\$6 Supplement)

Garlic, Parsley, Shallot, Butter, Breadcrumbs

FRESH BURRATA CHEESE WITH SPANISH SERRANO HAM (\$4 Supplement) (GF)

Heirloom Tomato Preserve, Extra Virgin Olive Oil, Aged Balsamic

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

Spicy Citrus Mayonnaise

POTATO RICOTTA GNOCCHI

Black Truffle Cream, Mushrooms, Parmesan Foam

STONE CREEK INN CRISPY CALAMARI AND FRISÉE SALAD

Spicy Ginger Vinaigrette

BABY ARUGULA SALAD WITH RED AND GOLDEN BEETS (GF)

Goat Cheese, Toasted Pecans, Mustard Vinaigrette

CAESAR SALAD

Romaine, Anchovies, Parmesan Cheese, Croutons

“CRABLESS” CRAB CAKE (Ve) (GF)

Hearts of Palm, Red Pepper, Vegan Remoulade

S I D E D I S H E S

TRUFFLE MAC N’ CHEESE

18

BRUSSELS SPROUTS WITH PANCETTA (GF)

15

CAULIFLOWER CACIO E PEPE (GF)

15

\$46 SOMMELIER WINE SPECIALS

E N T R E E S

BEEF BOURGUIGNON (\$9 Supplement) (GF)

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

COQ AU VIN (GF)

Braised Chicken Thighs, Whipped Potatoes, Mushrooms, Bacon, Pearl Onions, Baby Carrots

BOUILLABAISSE (\$8 Supplement)

Provençale Fish Stew, Monkfish, Shrimp, Mussels, Hake, Grilled Pugliese Bread, Spicy Rouille

GRILLED BLACK ANGUS FILET MIGNON (\$45 Supplement) (GF)

Truffle Mashed Potatoes, Sautéed Greens, Peppercorn Sauce

GRILLED HAKE (GF)

Rice Pilaf, Leek Fondue, Capers Brown Butter

RIGATONCINI PASTA, VEAL RAGU

Beef, Lamb, Porcini Mushrooms, Pecorino Romano, Breadcrumbs

THAI VEGETABLE STEW (VE/GF)

Crispy Rice, Coconut, Green Curry

SCOTTISH SALMON* (GF)

Baby Carrots, Whipped Potatoes, Beurre Blanc

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

Butternut Squash Purée, Cauliflower, Broccoli Rabe, Orange Gastrique

D E S S E R T S

WARM BEIGNETS

Caramel- Bourbon Sauce

COCONUT SORBET (GF/VE)

Fresh Berries

CHOCOLATE CREMEUX

Chocolate Pearls, Vanilla Crème Anglaise

BASQUE CHEESECAKE

Berry Compote

NO SUBSTITUTIONS OR SPLITTING OF THE MENU

MENU IS SUBJECT TO CHANGE